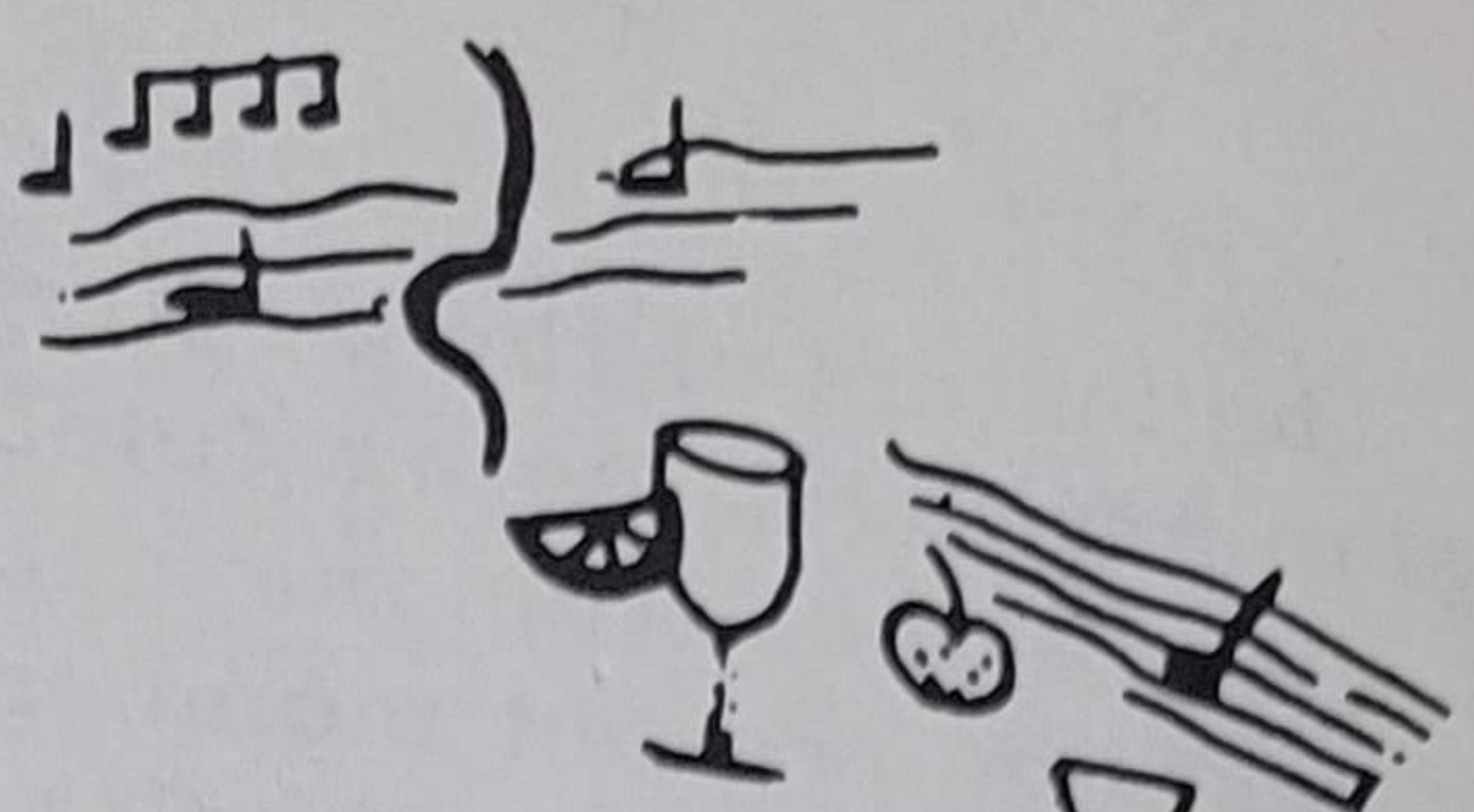
SISTERS OF THE CENTURY

1888 - 1988

JUNE 16, 17, 18, 19

ASHLEY, ND

SCHMECK'S GUT!



A BOOK OF

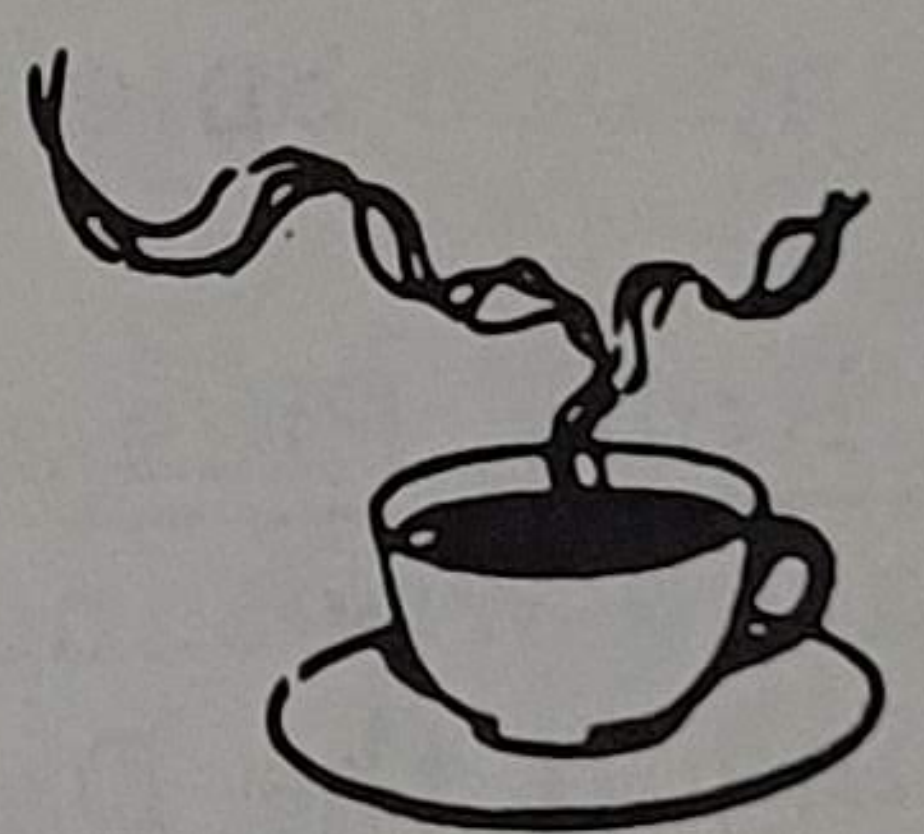
FAVORITE

Recipes

Compiled By

THE SISTERS OF THE CENTURY

Ashley, North Dakota



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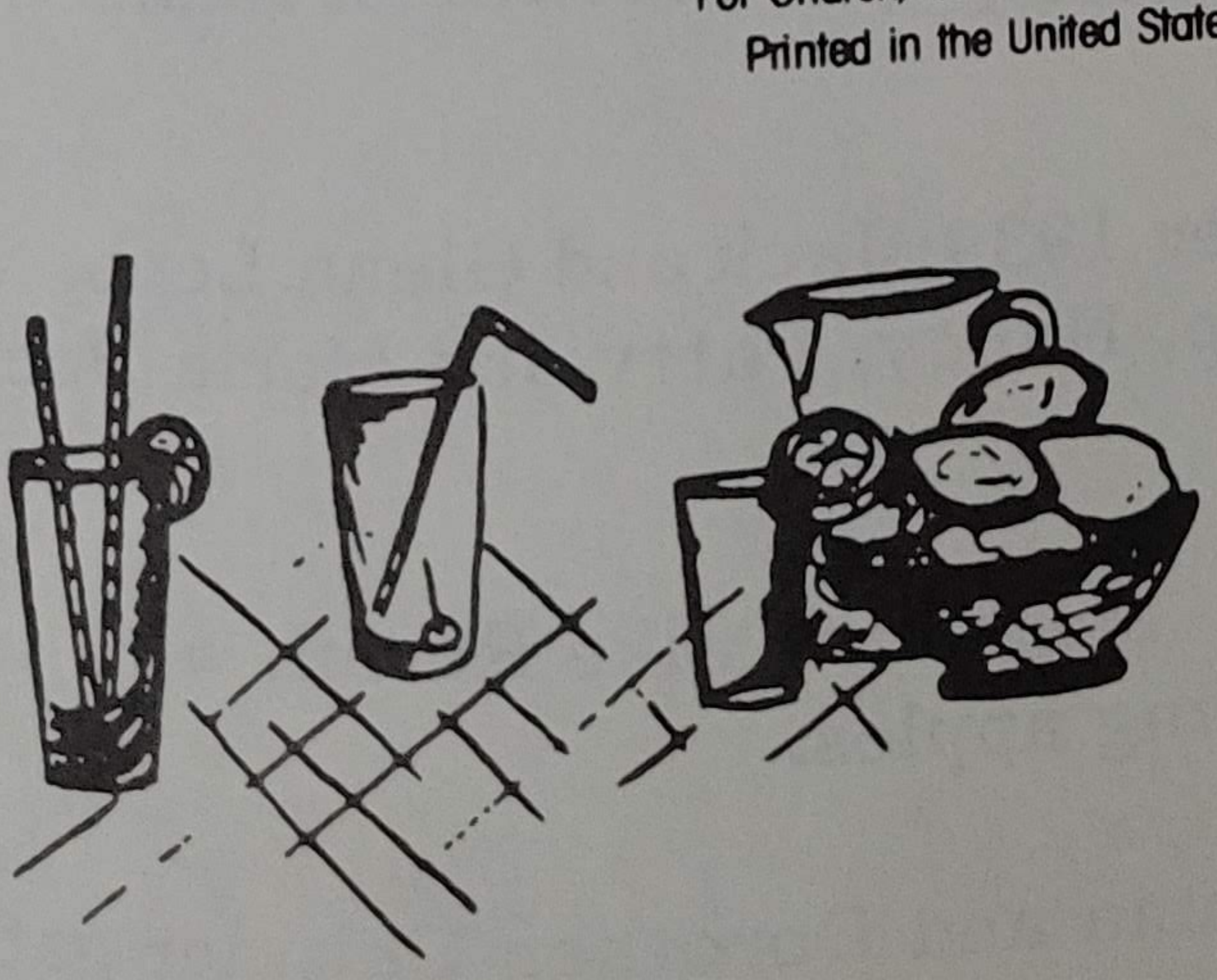


Hand book for chickens

DEDICATION

The Sisters of the Century dedicate this book to our German-Russian heritage. As we celebrate our first 100 years, we recall our past with recipes from our ancestors. We celebrate today with recipes from past and present members of our community; and our wish for the future is happiness, health and prosperity to all who read and enjoy our book.

Photo Credits:

Page 4: Christian Spitzer in his meat market - November 1915.

Deutsch Rezepte: Lenora Geiszler's grandmother.

Appetizers, Pickles, Relishes: Christ Dockter in garden, Diana Meyer LaVoi and Bonnie Maier selling popcorn.

Soups, Salads, Sauces, Dressings: Jarrold and Rachel Neu digging potatoes, 1956. Frieda and Henry Ehley with homegrown watermelon and squash, 1973.

Main Dishes: Marvin Schock with fish; Richard Klipfel, Ervin Hoefner and Elmer Hintz with deer.

Vegetables: Glenn Baumann pulling wagon-load of pumpkins. Jodi Klein, Scott Hafner, Brandon and Bryce Spiekermeier, Heather Klein and Joe Spiekermeier, 1985.

Bread, Rolls, Pies and Pastry: Pancake Day, October 10, 1957, Mrs. Jacob Woeszner, Mrs. Ervin Sackman and Mrs. Alvina Klipfel. Threshing at the David Reuther farm and Mr. and Mrs. John Salzer with their Russian oven, 1964.

Cakes, Cookies and Icings: Martha Reuther gathering eggs; Kelva (Miller) Helfenstein's birthday party, 1968; Glenn Baumann tasting the cookie dough.

Desserts: Herbert Neu, September 1939; Jack and Glenn Lepp, Monte Hochhalter, Danny and Jerry Lepp, Nancy, Patty and Maria Hochhalter enjoying watermelon.

Candy, Jelly, Jams and Preserves: Mark and Mike Rerick with sugar; Anna Rott and Marian Geist pickling apples.

Beverages and Miscellaneous: Emma and Dorothea Geiszler gathering corncobs to fuel cookstove. Allen Mehrer's father, Reuben, WW II.

Favorite Family Recipes

Expression of Appreciation

The Sisters of the Century would like to express a sincere thank you to all who contributed recipes and photographs for this book. We would like to extend a special thanks to Mr. Walter Nies who donated a German book (title unknown, estimated to have been published around 1900); and to Mr. Jacob Offerman for translating those recipes for us.

We are also very grateful to all the women who donated their time and energy in preparing this book for publishing:

Laurel Mehrer,
Chairman
Frances Lehr
Janice Rott
Lynn Rerick
Mavis Schock
Jean Pfeifle
Esther Klipfel

Inez Salzer
Dorene Rueb
Olga Kost
Carol Fey
Nancy Fischer
Irene Zimmerman
Agatha Rott

APPETIZERS, PICKLES AND RELISH

SOUPS, SALADS, DRESSINGS AND SAUCES

MAIN DISHES – MEAT, SEAFOOD AND POULTRY

MAIN DISHES – EGG, CHEESE, PASTA AND CASSEROLE

VEGETABLES

BREAD, ROLLS, PIES AND PASTRY

CAKES, COOKIES AND ICINGS

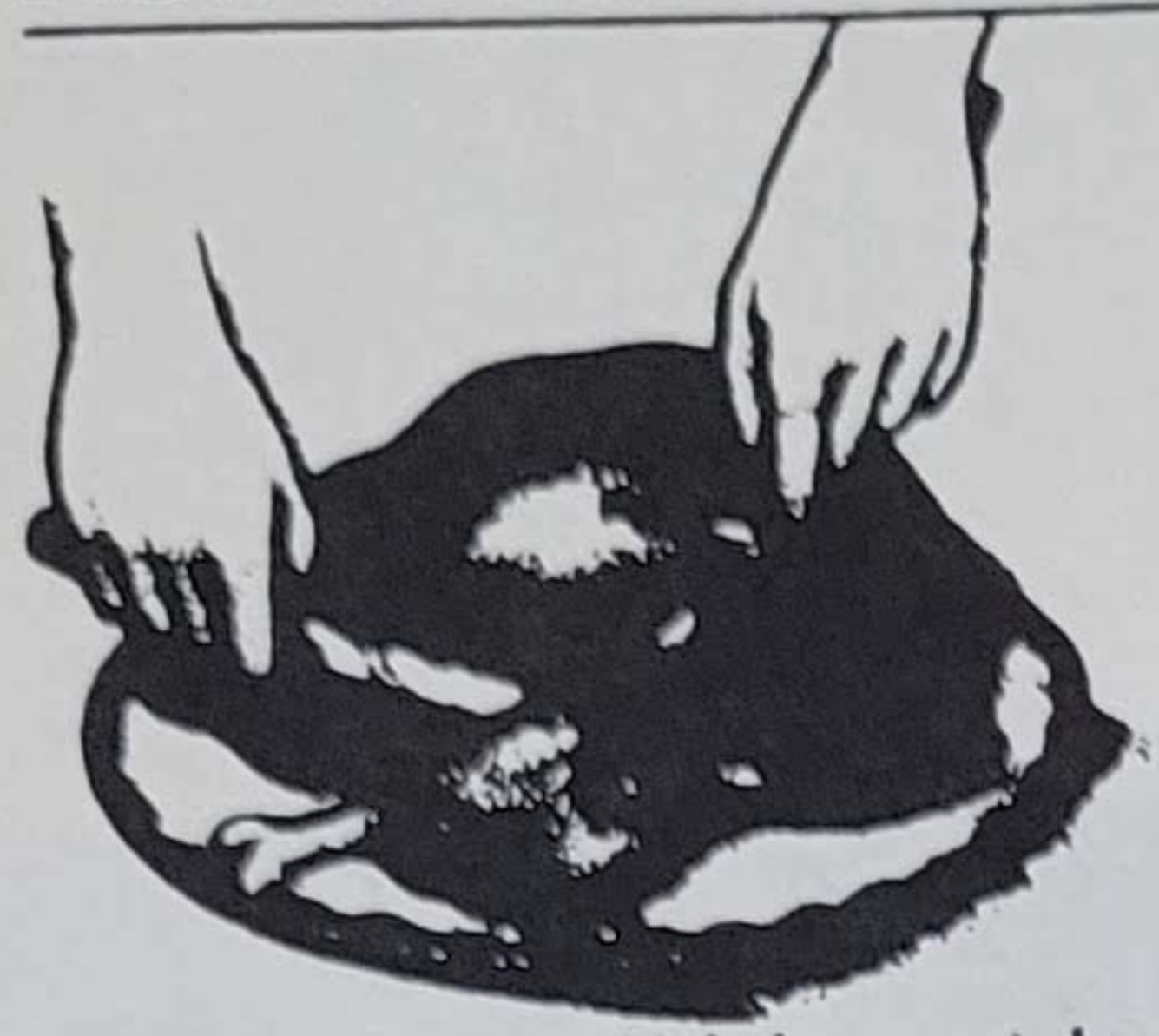
DESSERTS

CANDY, JELLY, JAM AND PRESERVES

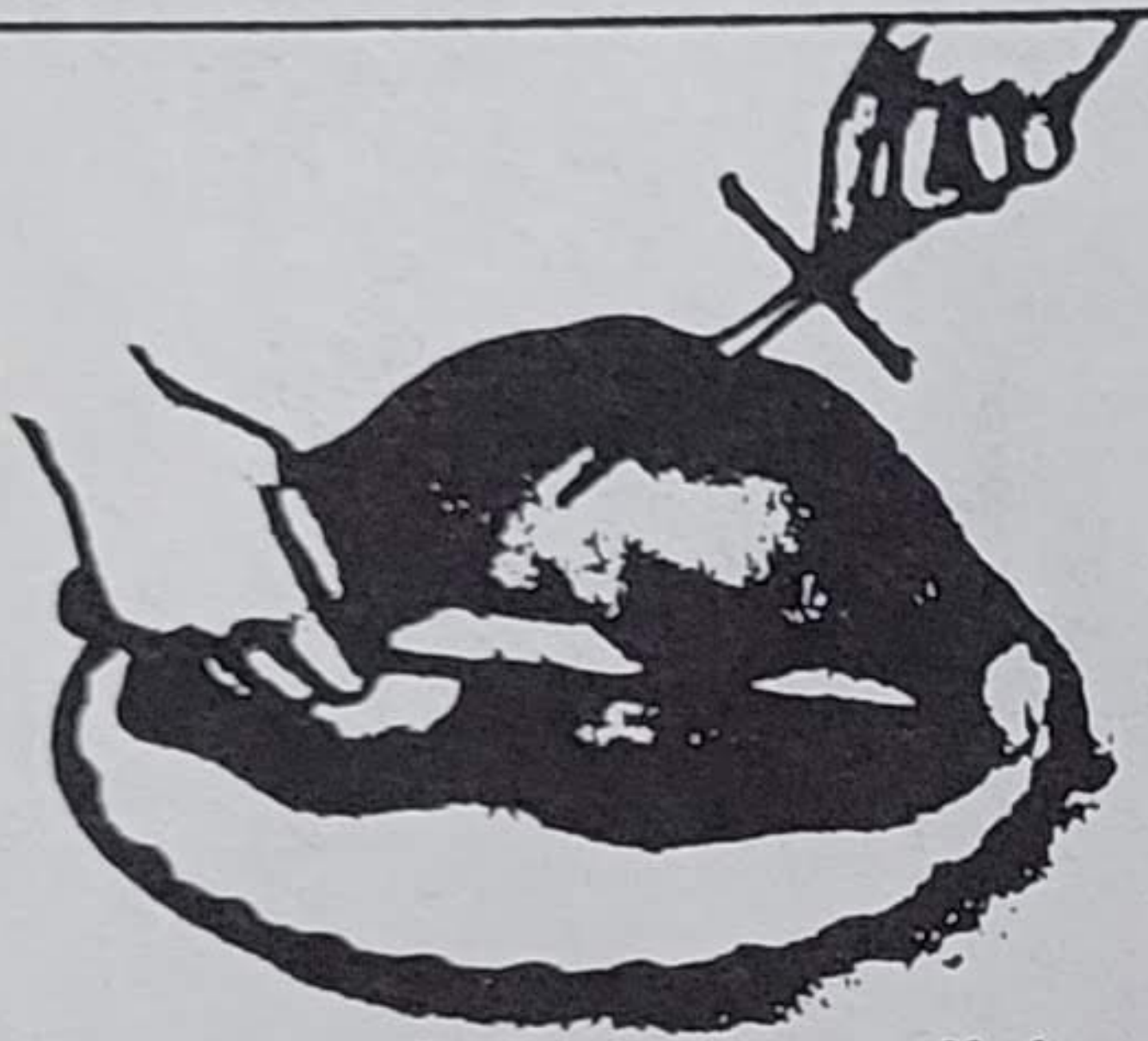
BEVERAGES AND MISCELLANEOUS

DEUTSCH REZEPTE

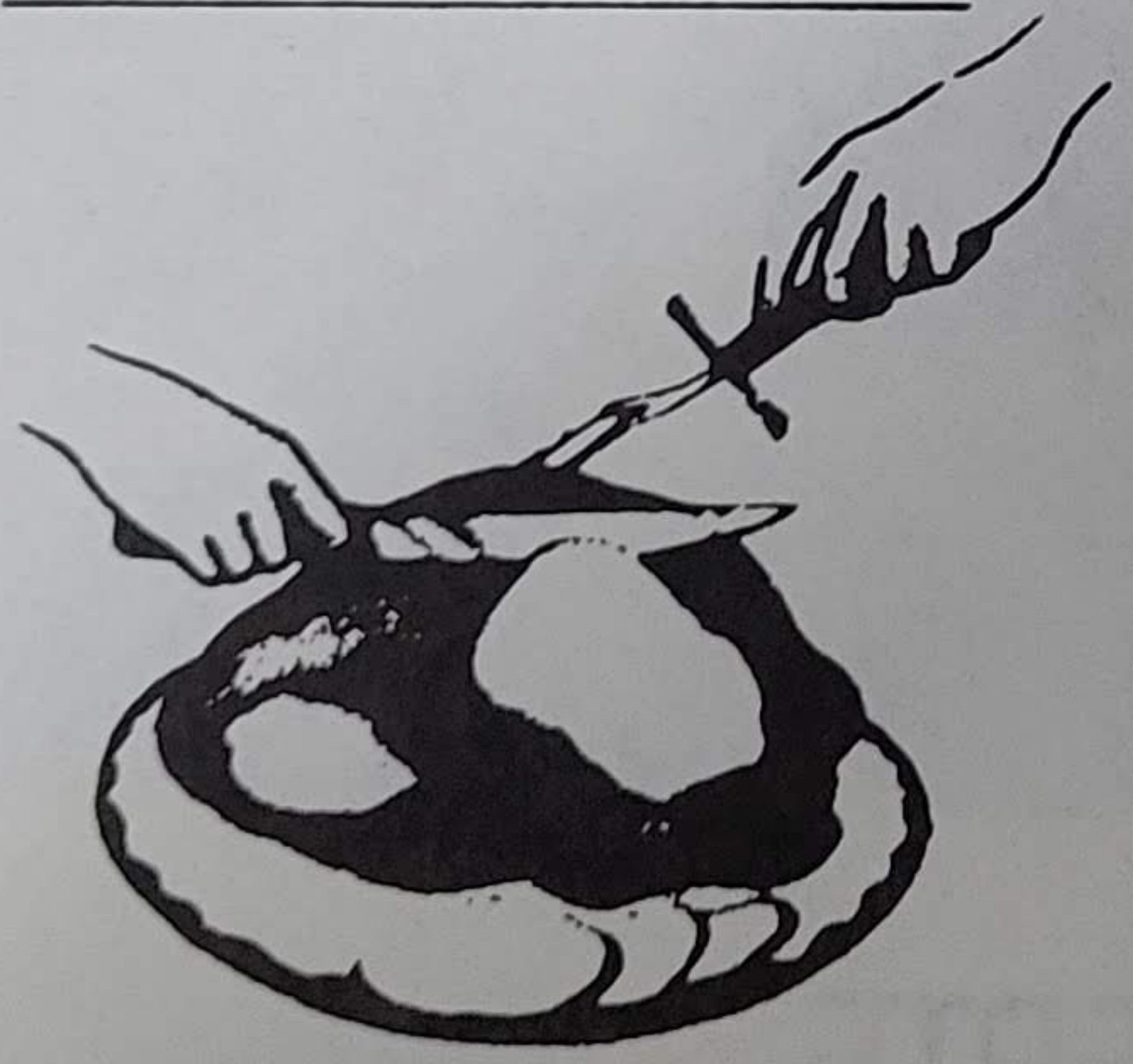
How To Carve Turkey



1. Remove leg: Hold drumstick firmly, pulling gently away from body. Cut skin between leg and body. Press leg downward and cut from body. Separate drumstick and thigh; slice meat from each piece.



2. Cut into white meat parallel to wing, making a cut deep into the breast to the body frame, as close to the wing as possible.



3. Slice white meat. Beginning at front starting half way up breast, cut thin slices of white meat down to the cut. Slices will fall away from turkey as cut. Continue until enough meat has been carved for first servings. Carve more as needed.

Tips
TO THE CARVER

- Convention doesn't forbid your standing up to carve, so, if it's easier, stand up.
- The bones get in your way if you don't know where to expect them; a little investigation tells you just where they are.
- Carving is unduly complicated by a dull knife.
- And remember the first rule of carving . . .

  "Cut across the grain"

  If you cut with the grain, long meat fibers give a stringy texture to the slice. Steaks are the exception.

Tips
TO THE HOSTESS

- A large roast can be carved more easily after it stands for about thirty minutes.
- When garnishing, don't be over-generous; leave space for the work to be done.
- Servings cool quickly so plates and platter *must* be heated.
- An inexperienced carver will appreciate a hostess who keeps the guests' attention diverted from his carving.

DEUTSCH REZEPTE

KOCH - REZEPTE   COOKING RECIPES

BOHNEN=SUPPE MIT RAHM ODER MILCH   BEAN SOUP WITH CREAM OR MILK

Nimm 1 Pfd. frische Bohnen, koche sie durch und druecke das Wasser aus.
Take 1 lb. fresh beans, cook them thoroughly and press the water out.

Niemals thue kaltes Wasser auf Bohnen, die schon einmal durchwaermt waren,
Never put cold water on beans, which have already been thoroughly warmed,

da es sie hart macht. nun koche man sie, bis sie gar sind, wuerze mit
since it makes them hard. Now one cooks them until they are cooked tender, season with

Pfeffer und Salz und thue ein Stueck Butter in der Groesse einer Walnuss,
pepper and salt and put a piece of butter the size of a walnut,

oder auch mehr, je nach belieben, hinzu; hierauf schoepfe man die Haelfte
or more, according to ones wish; one ladles out half

Bohnen und lasse die andere Haelfte mit der Bouillon im Kessel,
the beans and let the other half in the kettle with the broth,

jetzt giesse man eine Theetasse voll suessen Rahmes oder guter Milch hinein,
now pour a teacup full sweet cream or good milk,

ein Dutzend oder mehr zerbrochene Crakers, lass Alles weich aufkochen
a dozen or more crumbled crackers, let everthing cook to tender

und da hat man ein Gericht, das selbst ein Koenig nicht verschmaehen wuerde.
and now one has the judgement that even a king would not reject.

KARTOFFEL=SUPPE   POTATO SOUP

Schneide Kartoffeln in duenne Scheiben, so dass es ungefaehr 1 Pint giebt,
Cut potatoes into thin slices, so that it gives about 1 pint,

mit 1-4 kleinen Zwiebeln (um etwas oder mehr Aroma zu bekommen) und koche
with 1-4 small onions (in order to get more or less flavor) and cook

es in 1 Quart Wasser bis zum Garwerden, dann fuege man 1 Pint fette Milch
it in 1 quart water until well done, then add 1 pint fat milk

hinzu, sowie nach Belieben Pfeffer und Salz. Man serviere es heiss.
pepper and salt as much as needed for ones taste. One serves it hot.

Die Kartoffeln und Zwiebeln moegen abgeschauemt und schoen durch einen
The potatoes and onions may be strained off and grated through a

Durchschlag.
colander

KOCH-REZEPTE COOKING RECIPES

GRAHAM=BROT, EIN LAIB GRAHAM BREAD, ONE LOAF

1 Tasse Weizenmehl; 2 Tassen Grahammehl; 1 Tasse warmes Wasser
1 cup white flour; 2 cups Graham flour; 1 cup warm water

1½ Teeloeffel Soda, im Wasser aufgeloest; ½ Tasse Hefe
1½ teaspoons soda, dissolved in water, ½ cup yeast;

1/3 Tasse Syrup; 1 Teeloeffel Salz.
1/3 cup syrup; 1 teaspoon salt

Ruehre es mit einem Loeffel um, lass es aufgehen und backe sehr
Stir with a spoon, let it rise and bake very

langsam, etwa eine Stunde oder nach Beduerfniss etwas laenger.
slowly, about one hour or if required, somewhat longer.

KARTOFFELBROT POTATO BREAD

Koche 6 oder 8 grosse Kartoffeln, stampfe sie waehrend der Hitze fein,
Cook 6 or 8 large potatoes, mash them during heating until fine,

dann fuege ein Quart suesse Milch hinzu, ½ Tasse weissen Zucker,
then add a quart of sweet milk, ½ cup white sugar

eine gute Fingerspitze Salz, 1/3 Tasse guter Hefe; halte eine Pfanne
a good finger tip salt, 1/3 cup good yeast, have a pan

mit Gesiebten Mehl bereit, mache ein Loch in die Mitte und ruehre die
with sifted flour ready, put a hole in the middle and stir the

Bestandheile um.
ingredients

Thue dies gegen 6 Uhr, und wenn es zum dritten Male geht, knete es
Do this about 6 O'clock and when it rises for the third time,knead it

zu Laiben. Versuche dies und bei guter Hefe wirst du nie schlechtes
into loaves. Try this and with good yeast you will never have bad

Brot haben.
bread.

KOCH - REZEpte cooking recipes

PFLAUMEN=PUDDING PLUM PUDDING

Man nehme ½ Pfund Pflaumen, weich und dick gekocht; entferne die Steine,
One takes a ½ pound plums, well cooked, remove the stones,

hacke die Pflaumen fein und ruehre eine gestrichene Tasse voll grob-
finely chop the plums, and stir in a level cup full of coarse-

koernigen Zucker hinein. Man schlage das Wisse von 6 Eiern fest und
grained sugar. One firmly beats the whites of 6 eggs and

backe das Ganze leicht braun. Man servire mit sussem Rahm oder Milch
bakes all to light brown. One serves with sweet cream or milk

und Muskatnuss nach Gelieben.
and nutmeg according to taste.

POP=KORN=PUDDING POP CORN PUDDING

Man nehme je 3 Pint suesse Milch und Pop=Korn (jeder Korn muss weiss und
One takes 3 pints sweet milk and popcorn (each kernel must be white and

nicht rauecherig sein), 2 Eier, ½ Theeloffel Salz und backe es ½ Stunde.
not burned), 2 eggs, ½ teaspoon salt and bake it ½ hour.

Ginger Snaps

1 Tasse Butter, 1 Tasse Schmalz, 1 Tasse brauner Zucker, 1 Pt. Molasses,
1 cup butter, 1 cup lard, 1 cup brown sugar, 1 pt. molasses,

1 Essloeffel gestossenen Ginger, 1 Tasse saure Milch, 2 Theeloeffel Soda,
1 tablespoon powdered ginger, 1 cup sour cream, 2 teaspoons soda,

1 Pt. Mehl oder mehr, wenn gebraucht; schmelze Schmalz und Butter zusammen,
1 pt. flour or more, if needed; melt lard and butter together,

ruehre den Ingwer hinein, wie auch Zucker und Molasses; loese die Soda in
stir in the gingerale, as well as sugar nad molasses; dissolve the soda in

der Milch auf, ruehre alles zusammen, thue das Mehl hinein, rolle den Teig
the milk, stir everthing together, put in the flour, roll the batter

duenn aus, schneide ihn und backe in einem heissen Ofen.
thin, cut it and bake in a hot oven,

PRINCE OF WALES KUCHEN

Schwarzer Theil

1 Tasse brauner Zucker, ½ Tasse saure Milch, ebensoviel Butter, 2 Tassen
1 cup brown sugar, ½ cup sour milk, just as much butter, 2 cups

Mehl, 1 Tasse gehackte Rosinen, 1 Theeloeffel Soda, aufgeloest in warmen
flour, 1 cup chopped raisens, 1 teaspoon soda, dissolved in warm

Wasser, 1 Essloeffel Molasses, das Gelbe von 3 Eiern, 1 Theeloeffel
water, 1 tablespoon molasses, the yoke of 3 eggs, 1 teaspoon

Nelken und 1 Muskatnuss.
cloves and 1 nutmeg

WEISSER THEIL - 1 Tasse Mehl, ½ Tasse Cornstaerke, ebensoviel suesse
1 cup flour, ½ cup cornstarch, just as much sweet

Milch und Butter, 1 Tasse zerstossenen Zucker, 2 Theeloeffel Backpulver,
milk and butter, 1 cup granulated sugar, 2 teaspoons baking powder,

das Weisse von 3 Eiern. Backe in flachen Formen 4 Kuchen, lege 1 Schwarz
the white of 3 eggs. Bake in flat forms 4 cakes, lay 1 black

und 1 Weiss aufeinander und mache Icing obendrauf
and 1 white on to each other and make icing on top.

APFEL=GELEE APPLE JELLY

Schneide die Aepfel in Viertel, ohne zu schaelen oder zu enthuelsen;
Cut the apples in quarters, without peeling or coring;

tunke jedes Stueck in kaltes Wasser und lege es in den Kochtopf; koche,
dip each piece in cold water and lay it in the cooking pot; cook,

bis sie weich sind, dann siebesie durch und koche den Saft; zu jedem
until they are soft, then sift thoroughly and cook the juice; for each

Pfund nehme 1 Pfund Zucker; 1 Pfund Saft ist 1 pint. Das Resultat wird
pound take 1 pound sugar; 1 pound juice is 1 pint. The result will

ein wunderbar aromatisches Gelee, welches nicht verdorben ist durch den
be a wonderful aromatic jelly, which is not spoiled by the lemon

Citronen=Geschmack
taste.

TRAUBEN, JAMS UND MARMELADE; FREI VON SAMEN GRAPE JELLY & MARMELADE

Kneife den Samen mit Daumen und Zeigefinger aus den Beeren, dann werfe
Pinch the seeds out of the berries with thumb and forefinger, then throw

die Schale fort, den ausgedrueckten Samen thue in einen Topf mit wenig
the skin away, put the extracted seeds into a kettle with a little

Wasser und koche bis der Samen auseinander faellt, dann siebe es durch,
water and cook until the seeds fall apart, then strain thoroughly,

thue Samen Und weichgekochte Schale zusammen oder koche die Schale, bis
put the seeds and skin (cooked) together, if not, cook the skins until

sie weich; dann nimm 3/4 - 1 Pfund Zucker zu jedem Pfund Trauben und
soft; then take 3/4 - 1 pound sugar to each pound grapes and

koche es ein Belieben. Kocht man es laenger, wird es eine Marmelade.
cook to ones taste, if it is cooked longer it becomes a marmelade.

TRAUBEN=GELEE GRAPE JELLY

Pfluecke die Weintrauben von den Stengeln wie auch bei den Johannisbeeren,
Pick the grapes from the stems as with the currants,

lasse sie langsam aufkochen mit gerade genug Wasser sie zu bedecken bis
let them cook slowly with just enough water to cover them until

sie weich sind; siebe; messe den Saft und thue zurueck in den Kessel,
they are soft; strain; measure the juice back into the kettle,

koche leicht 20 Minuten, schaueme stets, dann thue zu jedem Pint 1 Pfund
cook lightly 20 minutes, boil continuous, then put for each pint one lb.

weissen Zucker, koche bis es hart werden wird. Erwaerme die Glaeser, thue
white sugar, cook untilit becomes hard. Warm the glasses, put

es heise hinein, lege ein weisses Papier darauf.
it in hot, lay a white paper on top.

KOCH - REZEPTE COCKING RECIPES

RINDSLEBER ZU BRATEN BEEF LIVER TO FRY

Schneide die Leber in duenne Scheiben, tauche jedes Stueck in Weizen-
Cut the liver in thin slices, dip each piece in white flour or

mehl oder gerollt Crackers und brate in heiszem Bratenfett, Schmalz,
crushed crackers and fry in hot lard, shortening,or butter.

oder Butter. Wuerze mit Pfeffer und Salz. Es muss gut durchgebraten
Season with pepper and salt. It must be well fried

sein, schoen braun; trage heiss auf.
very brown; serve up hot.

TRAUBEN CATSUP GRAPE CATSUP

Nimm 5 Pt. zarte Trauben, abgepflueckt von dem Stengeln, lasse sie
Take 5 pts. soft grapes, picked from the stem, let them

langsam kochen bis sie so weich sind dass man den Saft durchschlagen
cook slowly until they are so soft that one can crush the juice

kann durch ein dichtes Sieb, das die Kerne nicht durchlaesst, dann
through a thick sieve that does not let the pits through, then

thue 2 Pt. braunen Zucker hinzu, 1 Pt. Wein=Essig, 2 Theeloeffel von
add 2 pts. brown sugar, 1 pt. vinegar, 2 teaspoons of clove

Nelken und von Nelken Pfeffer, 1 Loeffel Zimmt, ½ Theeloeffel Muskat-
and allspice, 1 spoon cinamon, ½ teaspoon mace

bluethe, 1 Theeloeffel Salz, ½ rothen Pfeffer, thue in einen Porzellan
1 Teaspoon salt, ½ teaspoon red pepper, put in a porcelain

Kessel, koche bis es catsup wird. Thue in flaschen, verkorkt und ver-
kettle, cook until it becomes catsup. Put in bottles, cork, and seal

siegelt.

KOCH - REZEPTE COOKING RECIPES

GROSSMUTTERS APFEL-PIE GRANDMOTHER'S APPLE PIE

Belege eine tiefe Pieplatte mit einfachem Teig. Schaele saure Aepel-
Cover a deep pie plate with single gough layer. Peal sour apples-

Gruenlinge sind am besten- und schneide sie in sehr duenne Scheibchen.
green ones are the best- and cut them into very thin slices.

Mische sie mit 1 Tasse Zucker und dem vierten Theil einer geriebenen
blend them with 1 cup sugar and with the fourth part with a grated

Muskatnuss; fuelle das piegeschirr ordentlich voll mit den zerschittenen
nutmeg; fillthe pie dish evenly full with the sliced

Aepfeln, und streue Zucker zwischen die Lagen. Es sind nicht mehr als
apples, and spread sugar between the layers. thre will be no more than

6 einigermassen grosse Aepfel erforderlich. Befeuchte die Raender des
6 somewhat large apples needed. Moisten the edge of the

Pies mit kaltem Wasser; lege darauf den Deckel und presse es vorsichtig
pies with cold water; lay the cover onit and press it carefully down,

damit kein Saft verloren geht. Backe es 3/4 Stunden oder auch weniger,
so that no juice is lost. Bake it 3/4 hour or less,

wenn die Aepfel weich werden. Es ist wichtig, dass die Aepfel schoen
until the apples become soft. It is important that the apples become

weich werden, aber auch nicht zu sehr.
soft, but also not too much.

100 PFUND RINDFLEISCH EINZUPOEKELN 100 POUNDS CORNED BEEF

6 Qt. Salz, 6 Pfd. Zucker, 6 Unzen Soda, 4 Unzen Salpeter. Alles
6 Qt. salt, 6 Lbs. sugar, 6 ounces soda, 4 ounces saltpetre. Everything

tuechtig zu mischen und auf das Fleisch zu reiben, nachdem die Knochen
carefully mixed and rubbed on the meat after the bones have been

vorher abgetrennt sind. Eine Bruehe entsteht dadurch von selbst.
previously seperated. A brine will result by itself.

BEHANDLUNG DER KRANKHEITEN TREATMENT OF SICKNESSES

HEISSE SENF= FUSSBAEDER HOT MUSTARD FOOTBATH

Man nehme einen Eimer oder Kuebel, wie man ihn zum gewoehnlichen Fussbad
One takes a pail or tub, as one uses for usual footbath

benutzt und fuelle ihn 1/3 bis zur Haelfte mit heissem Wasser (so heiss
and fills it 1/3 to half with hot water (as hot

wie es der patient vertraegt). Dann gebe man 2 Essloeffel voll Senf
as the patient can bear). Then put in 2 tablespoons full mustard

(nach Umstaenden auch mehr oder weniger) hinein. Ausserdem halte man
(more or less according to cicumstances). Besides one keeps in

noch heisses Wasser in Reserve, das man zuschuettet, wenn, nachdem man
reserve more hot water, which one adds, when, after one

die Fuesse eine Zeitlang darin gehabt hat, das Bad erkaltet. Man muss es
has had the feet in it for a time, the water cools. One must let it

so heiss, wie es der Patient ertraegt 10-15 Minuten wirken lassen, Dann
have an effect, as hot as the patient can bear for 10 -15 minutes.

trockne man die Fuesse sanft ab und huelle sie warm ein, wie der Patient
Then softly dry off the feet and wrap them warmly, as the patient

es aushalten kann, von 10-15 Minuten.
can bear, for 10-15 minutes.

HUEHNERAUGEN UND EIN SICHERE HUELFE CORN AND A SURE CURE

Man bade die Fuesse in einer starken Aufloesung von Salzsoda, schabe
one bathes the feet in a strong solution of saltsoda, scrape off

dann so dicht als moeglich ab und bestreiche das Huehneraugen mit
as closely as possible and cover the corn with iodine,

kohlen saurem Jod, wiederholt dies am naechsten Tage und eine rasche
repeat this on the next day and a quick

Heilung ist sicher.
healing is certain.

BEMERKUNGEN. - Jeder Apotheker kann dieses, wenn gewuencht, anfertigen
OBSERVATION. - Every pharmacist can prepare, if requested,

dieser Mittel, wenn man keine enge Schuhe und Stiefel traegt, bringt Heilung.
this measure, if one does not wear narrow shoes and boots healing will occur.

BEHANDLUNG DER KRANKHEITEN TREATMENT OF SICKNESSES

HEU=FIEBER - Das beste Mittel dagegen ist, sich waehrend ein paar Tagen
HAY=FEVER - The best measure is to keep oneself

ruhig zu verhalten, eine Dosis Rochelle Salz oder Rhabarber zu nehmen
quiet a couple days, take o dose of Rochelle salt or rubarb;

einen Theeloeffel voll paregoric zur Schlafenzeit waehrend 2-3 Tagen
a teaspoon voll paregoric at bedtime for 2-3 days (to take)

zu nehmen, und nur leichte Speisen zu geniessen.1-2 Dosen Chinin (1 Gran)
and only light nourishment taken. 1 - 2 doses quinine (1 grain)

Morgens und Abends mag auch gut sein.
mornings and evenings may also be good.

HUSTENSYRUP,-WIRKSAMES MITTEL GEGEN HUSTEN, ERKAELTUNG, HEISERKEIT
COUGH SYRUP -EFFECTIVE MEASURES AGAINST COUGHING, COLD, HOARSENESS

2 Unzen Meer=zwiebelsyrup; 1 Unze Paregorica; 1 Unze fluessiger
2 ounces syrup of squills, 1 ounce paregoric, 1 ounce liquid

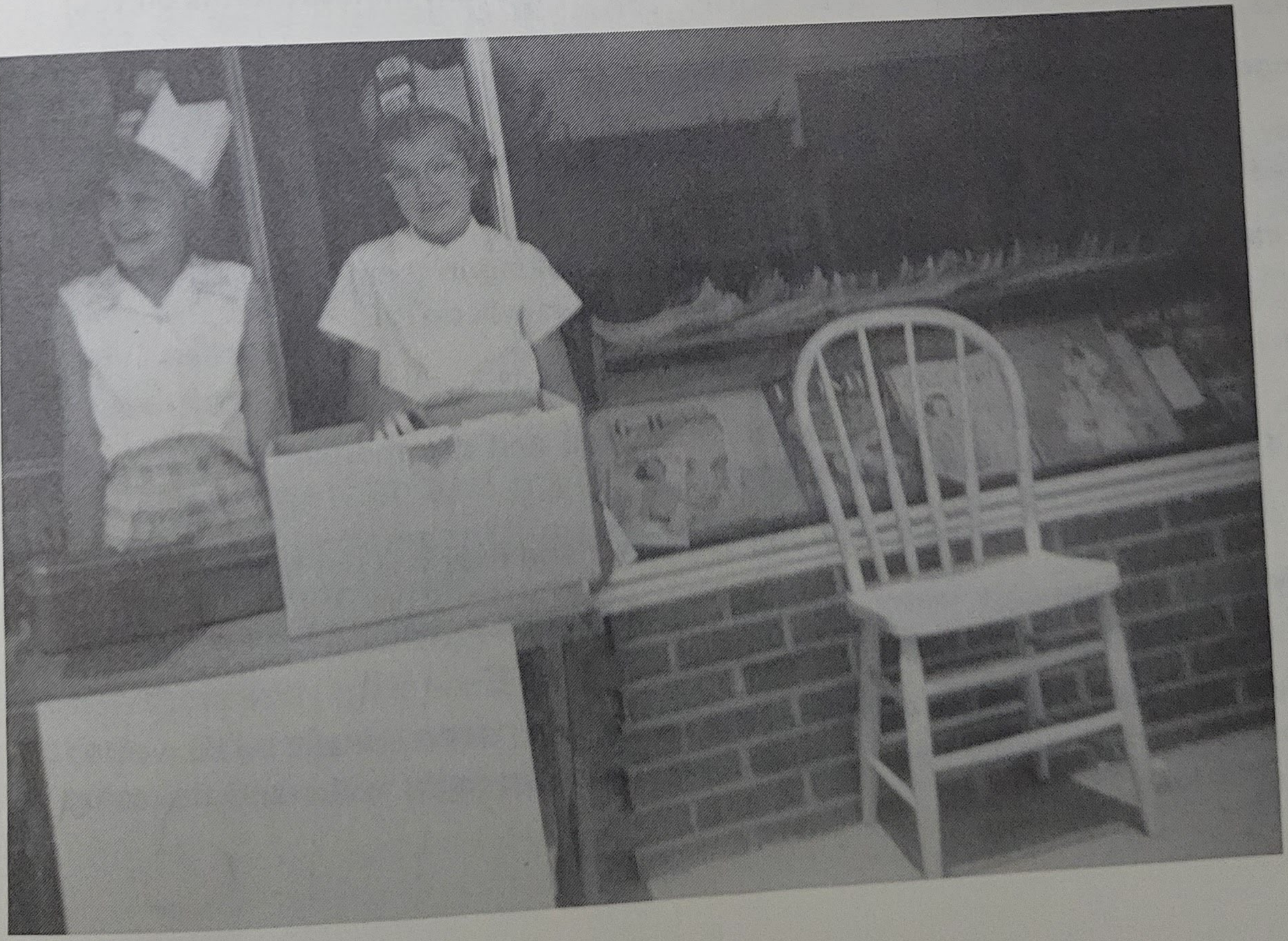
Lakritzenextract; fluessiger Ipecacuanhe=Extract ½ Unze; ½ Unze
Extract of licorice; liquid ipecac extract ½ ounce; ½ ounce

Antimonialwein; Wintergruen oder Pfeffermuenzessenz 1 Dr.
antimonial wine; Winter green or peppermint 1 Dr.

DOSIS: - Alle 2 - 3 Stunden 1 Theeloeffel voll, aber nicht bei
DOSAGE - Every 2 - 3 hours 1 full teaspoon, but not on an

leerem Magen.
empty stomach.

APPETIZERS
PICKLES
RELISHES



Worth Remembering

Keep a toothbrush around the kitchen sink—you will find it useful in cleaning rotary beaters, graters, choppers and similar kitchen utensils.

Instead of trying to iron rickrack on the right side of the garment, turn the article. The rickrack can be pressed perfectly.

When your hands are badly stained from gardening, add a teaspoon of sugar to the soapy lather you wash them in.

Use paper cups as handy containers for your "drippings" in the refrigerator as they take up little room and can be thrown away when empty.

Before emptying the bag of your vacuum cleaner, sprinkle water on the newspaper into which it is emptied, and there will be no scattering of dust.

To whiten laces, wash them in sour milk.

To remove burned-on starch from your iron, sprinkle salt on a sheet of waxed paper and slide iron back and forth several times. Then polish it with silver polish until roughness or stain is removed.

Dip a new broom in hot salt water before using. This will toughen the bristles and make it last longer.

Try waxing your ashtrays. Ashes won't cling, odors won't linger and they can be wiped clean with a paper towel or disposable tissue. This saves daily washing.

Plant a few sprigs of dill near your tomato plants to prevent tomato worms on your plants.

Marigolds will prevent rodents.

Spray garbage sacks with ammonia to prevent dogs from tearing the bags before picked up.

You can clean darkened aluminum pans easily by boiling in them two teaspoons of cream of tartar mixed in a quart of water. Ten minutes will do it.

Fresh lemon juice will take away onion scent from hands.

Wash old powder puffs in soapy water, rinse well and dry thoroughly. Then use them for polishing silverware, copper and brass.

Soak colored cottons overnight in strong salt water and they will not fade.

To dry drip-dry garments faster and with fewer wrinkles, hang garment over the top of a dry cleaner's plastic bag.

If a cracked dish is boiled for 45 minutes in sweet milk, the crack will be so welded together that it will hardly be visible, and will be so strong it will stand the same usage as before.

APPETIZERS, PICKLES AND RELISH

OYSTER CRACKERS SNACK

Eloise Fischer Kelle
Bloomington, Mn.

2 (10 oz.) pkgs. oyster crackers
1 pkg. Hidden Valley Ranch Mix (Original)
1/2 tsp. garlic powder or salt
1/2 tsp. pepper
1/2 tsp. dill weed
1 c. oil

Put crackers in large bowl, warm (not hot) oil and add seasonings. Pour over crackers and mix well. Freezes well!

Can add powdered cheese if you wish.

NIFTY NACHOS

Nancy Schlepp

5 (8 inch) flour tortillas
2 medium tomatoes, peeled, seeded and chopped
several dashes bottled hot pepper sauce
1 (4 oz.) can diced green chili peppers, drained
1/2 tsp. chili powder
1 c. shredded Mozzarella cheese (4 oz.)

For tortilla wedges: Stack tortillas. Cut whole stack into 8 wedges to make 40 wedges total. Spread evenly in a single layer on 2 medium baking sheets. Bake in a 375° oven for 10 - 15 minutes or until wedges are dry and crisp.

Meanwhile, combine tomatoes, chili peppers, chili powder and hot pepper sauce. Spoon tomato mixture over wedges; top with cheese. Broil 1 baking sheet at a time, 4 - 5 inches from heat, about 1 1/2 minutes or until cheese is melted. Slide onto a serving platter. Serve at once.

Makes 40 nachos (8 - 10 servings).

NUTS & BOLTS

Mrs. Caroline Meidinger
Fredonia, N.D.

3 sticks butter or oleo
1 Tbsp. onion salt
1 Tbsp. celery salt
1 Tbsp. garlic powder
1/4 c. or more Worcestershire sauce

Put all together and melt in saucepan. Mix 40 ounce can of peanuts, stick pretzels, broken into small pieces, small box Cheerios and a small box of Rice Chex.

Combine above ingredients in a large roasting pan, stir in the melted mixture; mix well and bake in oven at 225°, covered, for 45 minutes. Stir about every 15 minutes. Bake 30 minutes longer without lid. Cool. Put into container to store.

Esther Kruger

RICE BALLS

Cook 2 cups rice. Run cold water over to cool; drain well. Add parsley and 2 beaten eggs. Add 1/2 cup Parmesan cheese. Form rice into balls the size of golf balls. Make indenture with thumb. Fill with diced bacon, ham or salami and Mozzarella cheese. Roll in butter and then bread crumbs. Deep fry until brown.

Carol Fey

COCKTAIL WIENERS

1 pkg. cocktail wieners
6 oz. jar jelly (apricot is my favorite)
1/3 c. prepared mustard

Warm jelly and mustard until heated through. Add wieners and simmer.

ORANGE BARBECUE COCKTAIL WIENERS (Microwave)

Jane Giedt, Sioux Falls, S.D.

2 c. bottled barbecue sauce
1 (10 oz.) jar orange marmalade
1/4 - 1/2 tsp. dry mustard
1 lb. wieners, quartered and butterflied

Combine barbecue sauce, marmalade and mustard. Stir in wieners. Cover; microwave at full power 5 - 7 minutes or until hot. Stir twice during cooking time.

MOCK LIVER PATE

Joyce Giedt
West St. Paul, Mn.

1 lb. braunschweiger
1/4 c. Miracle Whip
8 oz. pkg. cream cheese
1/2 tsp. horseradish
1 tsp. Worcestershire sauce
2 Tbsp. dill pickle juice
3 drops Tabasco sauce
1/2 tsp. garlic salt
1/4 c. chopped onion or onion flakes

Blend until creamy. Shape into mound or 3/4 ball. Refrigerate overnight. Serve with crackers. (Parsley makes a nice garnish.)

Note: Can be frozen.

CHEESE BALL

Alice Dockter

2 (8 oz.) pkgs. Philadelphia cream cheese (room temperature)
2 Tbsp. chopped onions
1/4 c. chopped green peppers
1/4 tsp. garlic salt
1 (4 oz.) can crushed pineapple, drained
1/2 c. crushed pecans or walnuts

Mix all together and chill for 3 hours. Take about 1 cup of pecans or walnuts, chopped fine, and roll mixture in the nuts. Form into a ball. May garnish with a cherry. Chill well before forming ball.

ALMOND CHEESE BALL

Donna Moos
Venturia, N.D.

2 (8 oz.) containers whipped cream cheese or 2 (8 oz.) pkgs. softened cream cheese
1 1/2 c. (6 oz.) shredded sharp cheddar cheese or 6 oz. cold cheddar cheese pak food
1/2 small onion, minced
2 Tbsp. Worcestershire sauce
1 1/2 tsp. minced garlic
1 tsp. lemon juice
1 c. chopped almonds

Combine all ingredients, except almonds, mix well. Chill at least 1 hour. Shape into a ball and roll in almonds. Refrigerate overnight. Serve with crackers.

CHEESE ROLL

Kelly Pfeifle

1 lb. American cheese, sharp
1 (8 oz.) pkg. cream cheese
1 1/2 oz. cheddar cheese
2 cloves garlic
red pepper

Mix cheeses, 2 cloves garlic, dash of red pepper. Shape in ball or log. Roll in chopped nuts. Serve with crackers. Can be frozen.

DIP

Myrtle Quaschnick
Aberdeen, S.D.

1 c. sour cream
1 c. mayonnaise
1 tsp. garlic salt
1 good tsp. dill weed
1 tsp. seasoned salt
2 tsp. lemon juice

Mix and store. Use fresh vegetables, such as broccoli, cauliflower, carrots, celery, etc.

HOT HAMBURGER DIP

Linda Rohrbach

1 - 1 1/2 lbs. hamburger, soft fried and drained
1 - 2 cloves minced garlic
1 chopped onion
2 chopped jalapeno peppers

Mix together.
Add 1 package dry taco seasoning mix. Simmer about 10 minutes.
Add:

1 (7 oz.) can green chile salsa
1 large can tomato sauce

Simmer until thick.
Add about 1/2 - 1 pound shredded cheddar cheese. Simmer but watch carefully, burns easily. Serve with Doritos.

FOOTBALL FAN'S DIP

JoAnne Iszler
Belgrade, Mt.

1 lb. hamburger
1/2 c. Miracle Whip
1/2 c. taco sauce or salsa
1 c. sharp cheddar cheese
1/4 c. chopped onion
corn chips

Brown and drain meat; add Miracle Whip and salsa; mix well. Add cheese and onion. Pour into 9-inch pie plate and insert corn chips around edge of plate for decoration. Top with more cheese. Bake at 350° for 15 minutes and serve either hot or cold with corn chips or nacho chips. A healthy nibbly and delicious too!

HOT DIP

DiAnn (Jenner) Meier
Bismarck, N.D.

1 (8 oz.) pkg. Phialdelphia
  cream cheese
1 can chili without beans
1 small onion, chopped
1 small chopped green pepper
1/2 pkg. Monterey Jack cheese with
  jalapeno peppers

Spread cream cheese in bottom of casserole. Mix chili, onion and green peppers and spread over cream cheese. Grate cheese on top. Heat until cheese melts and all is hot.

LIVER SAUSAGE DIP

Carol Fey

1 lb. braunschweiger
1 (8 oz.) pkg. cream cheese
1/2 c. beer
instant onion flakes

Cream together and chill. Excellent on party rye crackers.

HEAVENLY CHEESE DIP

Kelva Helfenstein

1 stick butter
1 medium onion, chopped
1 dash garlic powder
4 hot peppers, chopped
2 Tbsp. juice from peppers
1 can whole tomatoes, well drained,
  chopped
2 lbs. Velveeta cheese

Saute' onion in butter. Stir in the remaining ingredients. Add cheese to mixture and stir until cheese melts. Serve hot or cold with tostado chips.

Preparation tip: Chop peppers and tomatoes in food processor or blender.

TOMATO - CHEESE DIP

Shirley Snider
Bismarck, N.D.

2 lbs. Velveeta cheese
small can jalapeno peppers,
  remove seeds
1 large onion, diced
1 can evaporated milk
1 pt. canned stewed tomatoes;
  store bought may be used, 1 - 2
  small whole tomatoes may need
  to be added for thickness

Cut cheese in half, place 1/2 in double boiler with 1/2 of evaporated milk. Melt gradually adding other 1/2 of cheese and milk until all is used. Watch closely, scorches easily.

In fry pan, mix tomatoes, onions, peppers and 1 tablespoon shortening. Pour in cheese mixture, stir very good. Simmer for 15 minutes. Pour into desired serving bowl and chill overnight.

WALNUT SPREAD

Laurel Mehrer

5 Tbsp. butter or margarine
1 c. chopped onion
1 clove garlic, minced
1/2 tsp. salt
1/4 tsp. white pepper
2 c. (8 oz.) walnuts
3 Tbsp. dry sherry
2 Tbsp. finely chopped parsley

Melt 3 tablespoons butter in a medium skillet over medium heat. Stir in onion, garlic, salt and pepper. Cook about 3 minutes or until onion is tender. Reserve 2 tablespoons walnuts.

In food processor or blender, process remaining walnuts, the onion mixture, sherry and the remaining 2 tablespoons butter until very smooth and creamy. Turn onto waxed paper and chill until almost firm. Shape into an 8-inch log or ball. Chop the reserved walnuts finely and mix with the parsley. Roll log or ball in mixture to coat. Wrap in plastic wrap and chill. Serve with crackers and apple slices.

HOT CHEESE DIP

Sandra Miller

1 lb. Velveeta cheese
6 oz. American cheese
1 can green chili peppers, chopped
1/2 tomato, sliced very thin or blended very fine
1 Tbsp. chopped onion
about 1/4 - 1/2 c. milk

Mix all ingredients and melt in a double boiler or in a microwave oven at a very low temperature. Watch carefully, it burns easily.

Can be stored in the refrigerator and reheated as needed. Serve hot with taco chips.

EASY HOT SAUCE DIP

Vickie Meidinger
Fredonia, N.D.

1 can tomato sauce with tomato bits & pieces*
1/2 - 1 tsp. cumin
1/2 - 1 tsp. red pepper (or more to taste)

*May substitute 1 can tomato sauce and 1 can chopped, stewed tomatoes.

Mix and simmer on low heat. Serve with tortilla chips.

BEAN DIP

Fern Sanders
Aberdeen, S.D.

Mix:

1 (12 oz.) can refried beans
1 pkg. taco seasoning

Spread this mixture on a layer of lettuce on a large platter.
Mix:

1 - 2 mashed avocados
1 c. sour cream

Spread over beans.
Sprinkle 3 - 4 chopped green onions over avocado-sour cream mixture.
Sprinkle with 1 cup sliced black olives.
Sprinkle on 1 can green chili peppers, chopped (mild), next.
Layer:

1 c. grated Monterey Jack cheese
1 c. grated cheddar cheese

Sprinkle 1 tomato, chopped (optional), then alfalfa sprouts (optional).

VEGETABLE DIP

Rosemary Henke David
Bismarck, N.D.

2/3 c. Miracle Whip
2/3 c. sour cream
1 Tbsp. parsley flakes
1 Tbsp. onion flakes
1 Tbsp. dill weed
1 tsp. all-season salt

Mix well and serve with raw vegetables.

HOT VEGETABLE DIP

Deborah Jenner

Beat:

1 (8 oz.) pkg. cream cheese
1/2 c. sour cream

Add:

1 1/2 Tbsp. green peppers, diced
1 1/2 Tbsp. onion, diced
2 1/2 - 3 oz. glass jar dried beef cut up into small pieces

Put into oven for 15 minutes at 350°. Very good with carrots and celery sticks. Serve hot!

VEGETABLE DIP

Ida Schumacher

1 egg
3 Tbsp. cider vinegar
1 (8 oz.) pkg. cream cheese, softened
3 Tbsp. finely chopped onions

(Cont.)

3 Tbsp. chopped pimento
3 Tbsp. chopped green pepper
salt and fresh ground pepper to taste

Put egg, vinegar and sugar in top of double boiler and cook over hot water, stirring until thick.

Stir in remaining ingredients and cool. Chill and serve with fresh raw vegetables.

Yield: about 2 cups.

VEGGIE DIP

Marvel Haas

1 c. sour cream
1/2 pkg. onion soup mix
1 tsp. chopped pimento
1 Tbsp. chopped green pepper
1/2 c. diced cucumber
1/2 tsp. Worcestershire sauce
dash Tabasco

Mix and chill. Serve on crackers.

VEGETABLE DIP

Gen Opp
Albert Lea, Mn.

1 c. mayonnaise (no substitute)
1 c. sour cream
2 Tbsp. parsley flakes
2 tsp. Beau Monde spice (Spice Island brand)
1 Tbsp. dry onions (pour boiling water over onions, let set a short time, drain)

Combine and whip; refrigerate. Serve with a variety of fresh vegetables.

MEXI FONDUE

Caroline Miller

Brown and drain:

3 lbs. hamburger
1 medium onion

Add:

1 can whole tomatoes, chopped
1 can kidney beans
1 pkg. taco or chili seasoning mix

Simmer, then sprinkle grated cheddar cheese on top just before serving. Enjoy by dipping tortilla chips or crackers.

ONION DIP

Beverly Kinnischtzke

1/2 pt. cream or yogurt
1 pt. cottage cheese
1/2 c. mayonnaise
1 pkg. onion soup mix
2 Tbsp. chopped parsley

Combine sour cream or yogurt and cottage cheese. Add mayonnaise

(Cont.)

and mix well. Add onion soup mix and parsley. Blend.

Chill and serve with crackers, melba toast or potato chips. This may also be served with vegetable relishes. Makes 3 1/2 cups.

SPINACH DIP 0

Dorothy Dockter, Wahpeton, N.D.
and Marvel Haas, Ashley, N.D.

1 pkg. chopped spinach, thawed, strained and squeezed of moisture thoroughly
1 c. sour cream
1 c. real mayonnaise
1 pkg. Knorr's dry vegetable soup mix
1 can water chestnuts, drained and chopped
3 onions - green

Mix the night before.

Spread on garlic crackers.

It may also be served in a round hollowed-out loaf of sour dough bread using bread cubes to dip.

CRAB DIP

Mrs. Gary Ulrich

Mix:

1 Tbsp. gelatine
1/3 c. cold water

Set in hot water until crab mix is ready.

1 lb. crabmeat (2 cans)
1 c. mayonnaise
2 Tbsp. lemon juice
1 c. chili sauce
1/2 c. chopped pickles
2 Tbsp. chopped onions

Mix and stir in first mixture. If stirred up right, it will set up right away.

BROCCOLI SALAD DIP OR SANDWICH SPREAD

Sonja Schnabel

1 box frozen chopped broccoli
2 stalks celery, chopped
2 hard-boiled eggs, chopped
2 small onions, chopped
1 small jar stuffed olives
2/3 c. cheddar cheese, grated
1/2 c. mayonnaise

Cook broccoli until crisp-tender, about 1/2 the time given on package. Mix with all other ingredients, chill overnight. Serve as a salad with crackers, as a dip or as a sandwich spread on rye or pumpernickel bread.

TACO DIP

Vonnie Dollinger
Mobridge S.D.

1 can Hormel chili without beans
1 can cheddar cheese soup

Mix and heat in microwave on high for 4 minutes.
Serve warm with taco chips.

FRUIT DIP

Ann Walker

8 oz. cream cheese
7 oz. marshmallow creme
1 tsp. lemon juice

Mix thoroughly.

HOT SHRIMP DIP

Jane Haas

8 oz. pkg. cream cheese
1 can Campbell's shrimp soup
1/2 c. sour cream
1 tsp. horseradish
1/4 tsp. Worcestershire sauce
1 small can shrimp, rinsed

Heat cheese, soup, cream very slowly. Add other ingredients. Serve warm with French bread cubes or crackers or vegetables.

HOT CHIP DIP

Barbara Bendewald Salzer
Garrison, N.D.

1 lb. hamburger
1 tsp. chili powder

Brown and drain.
Add:

1 c. chopped tomatoes
1/2 c. chopped green pepper
1/2 c. chopped onion
16 oz. jar Cheez Whiz with jalapeno peppers (melt this in microwave or warm water before adding to above)

Mix together all ingredients and simmer. Serve warm with your favorite chips.

DIP FOR VEGETABLES OR CHIPS

Huldina Klipfel

1 (8 oz.) pkg. cream cheese
2 boiled eggs, chopped
1 small onion, minced
1/2 tsp. Worcestershire sauce
3 Tbsp. milk

Mix together; before serving, add 1/2 cup green or black olives.

CHEESE BALL

Vera Glur

8 oz. pkg. cream cheese
1 jar Kraft soft cheese
1 tsp. garlic salt
dash of Worcestershire sauce

Any additional ingredients can be added. (Black or green olives, nuts, bacon chips, ham or beef chips.)

Mix together and roll into a ball. Then roll the ball into your choice of ham, beef or nuts.

Martha Beveridge

DILL PICKLES

Fill 1 quart jar with 1 - 2 heads of dill and washed cucumbers.
Add:

2 cloves garlic
1/8 tsp. mixed pickling spices
1 red chili pepper

1 1/2 Tbsp. sugar
1 1/2 Tbsp. pickling salt
1/2 c. vinegar

Fill jar with boiling water. Seal the jar and then shake it until the sugar and salt are dissolved. Leave the jars in a warm place and shake the jars once a day for several days.

Note: Alter the recipe by putting in carrots, onions and a piece of green pepper.

TINA'S PICKLES

Tina Eszlinger

To every quart, add:

dill
small head fresh sliced garlic
1 slice onion

1/3 tsp. pickling spices
4 - 5 whole allspice

Fill jar with cucumbers, add:

1 carrot stick
piece of green pepper

1/3 tsp. alum
1 Tbsp. pickling salt

Cover with more dill. Fill jar with boiling water and seal. After 1 - 2 days, store jars in refrigerator.

CURRY PICKLES

Lavina Schlabsz

24 medium-sized cucumbers thin sliced, don't peel

1/2 c. salt
8 c. water

Combine, let stand 5 hours. Drain, rinse with cold water and drain. Heat, bringing to a boil:

2 c. vinegar
2 1/2 c. sugar
1/4 tsp. mustard seed

1 tsp. curry powder
1 Tbsp. celery seed

Heat to boiling with cucumbers and spice. Put in hot jars and seal.

PICKLED WATERMELON

Frances Lehr

Put dill and watermelon, which have been cut into serving pieces, into jars.

Add:

1 piece celery
1 piece pepper
1 heaping tsp. salt
1 red hot chili
1 clove garlic

Combine:

9 c. water
1/2 c. sugar
1 c. vinegar

Boil and pour over the watermelon. Seal. Steam in a canner of water until the green pepper changes color.

PICKLED WATERMELONS

Mollie Marzolf

2 c. water
1/4 c. vinegar
2 tsp. sugar
2 tsp. salt

Put watermelons in jars with dill and spices.

Bring to a boil, water, vinegar, sugar and salt and pour over melons. Seal jars.

Put jars in hot water bath and steam 1/2 hour.

PICKLED WATERMELON

Alvina Schlenker

1 Tbsp. salt to 1/2 gal. water
8 c. water
1 c. vinegar

Cook. Can just like pickles. Add a little spice, garlic and dill. Put jars in boiling water until a piece of green pepper put in changes color.

DILL PICKLES

Myrtle Quaschnick
Aberdeen, S.D.

1/2 c. vinegar
3 qt. water
1/2 c. salt

Bring to a boil.

Add to jars:

2 garlic cloves
red peppers
dill
1 tsp. pickling spice
1 tsp. alum
carrots

REFRIGERATOR CUCUMBER CHIPS

Mrs. Wm. (Lillian) Thurn

- 3 large cucumbers, about 6 c. sliced
- 1 large red or green pepper
- 1 medium onion, thinly sliced
- 1 Tbsp. salt
- fresh dill sprigs
- fresh garlic cloves
- 3/4 c. sugar
- 1/2 c. white vinegar

Wash cucumbers, do not peel. Cut off and discard ends. Slice cucumbers thin. Cut green pepper lengthwise into 1/2 inch wide strips.

In a large bowl, combine cucumbers, peppers and onion. Sprinkle on salt and dill. Stir well. Let stand uncovered 1 - 2 hours, stirring occasionally.

Combine sugar and vinegar, stir until sugar is dissolved. Pour over vegetables and mix gently. Spoon into jars and add a garlic clove to each jar. Cover and refrigerate 24 hours or up to 3 weeks. Will keep longer.

Makes about 2 quarts.

PICKLED CRAB APPLES

Alvina Schlenker

- 1 pt. water
- 4 c. sugar
- 1 c. vinegar
- cinnamon sticks or cinnamon candy and food coloring

Cook in hot water bath 20 minutes. 3 quarts.

DILLED GREEN BEANS

Nina Farley Mathewson
Janesville, Ca.

- 4 lb. (4 qt.) green beans
- 1/4 tsp. hot red pepper, crushed*
- 1/2 tsp. dill seed*
- 1/2 tsp. whole mustard seed*
- 1 clove garlic*
- 5 c. (1 1/4 qt.) vinegar
- 5 c. water
- 1/2 c. salt

*Use per pint jar.

Wash beans thoroughly, cut ends off. Cut into lengths to fill pint jars. Pack beans into clean hot jars; add red pepper, mustard seed, dill seed and garlic.

Combine vinegar, water and salt. Heat to boiling; pour boiling liquid over beans, filling to 1/2 inch of top of jar. Adjust jar lids.

Process in boiling water for 5 minutes. Remove jars and complete seals, if necessary. Set jars upright several inches apart on wire rack to cool. Enjoy.

Received from Arlene Kramer Johnson in 1985.

PICKLED FISH

Mrs. Ray Giedt

Brine:

Cook this for 3 minutes:

2 c. water
1/2 c. cooking oil
1 c. white vinegar

1/2 c. sugar
1 tsp. pickling spice
2 tsp. salt

Cut fish in small pieces and add to boiling water. Add 1/4 cup salt. Cook all for 2 minutes more. Water has to boil before you put fish in water. After done cooking, add 2 teaspoons lemon juice.

Cut raw onions in pint jars. Put some in bottom and some on top, fill with fish. Seal.

WATERMELON PICKLES (Self-Juice)

Gertrude Engelhardt

Cut watermelon into pieces in large container.
Add:

2 Tbsp. salt

3 Tbsp. sugar

Let set overnight. Put into jars, add garlic spices and dill. Seal and store in refrigerator.

CARROT RELISH

Gertrude Engelhardt

1 qt. cooked grated carrots
2 oranges, rind of 1/2 orange

3 c. sugar
1 c. vinegar

Wash and peel carrots. Boil until tender. Grind. Grind 1/2 orange rind, then mix with sugar and vinegar to the pulp and boil 1/2 hour. Seal in pint jars and boil in water bath 25 minutes.

CONEY RELISH

In Memory of Alvina Klipfel
Loretta Haas

6 lbs. pork hamburger
6 lbs. beef hamburger
4 (8 oz.) or 2 (16 oz.) cans tomatoes

1 1/2 Tbsp. salt
2 Tbsp. chili powder
soup broth

Cook soup bones about 3/4 hour, use juice, put hamburger, salt, tomatoes, chili powder in big roaster and cook, keep stirring until big chunks are small and then simmer about 4 - 5 hours. Freeze as much as family needs for 1 meal. Serve with wiener in coney buns.

CANNED PICANTE SAUCE

Caroline Miller

6 qt. raw, peeled tomatoes
7 tsp. salt
2 c. vinegar
1 (4 oz.) can mild green chilies

4 chopped green peppers (medium)
3 toes garlic (small)
2 - 3 c. chopped onion

(Cont.)

Combine ingredients and simmer for awhile. Fill jars to seal. Good used as a dip with tortilla chips or as a taco sauce. If you prefer a milder sauce, add canned tomatoes to your taste.

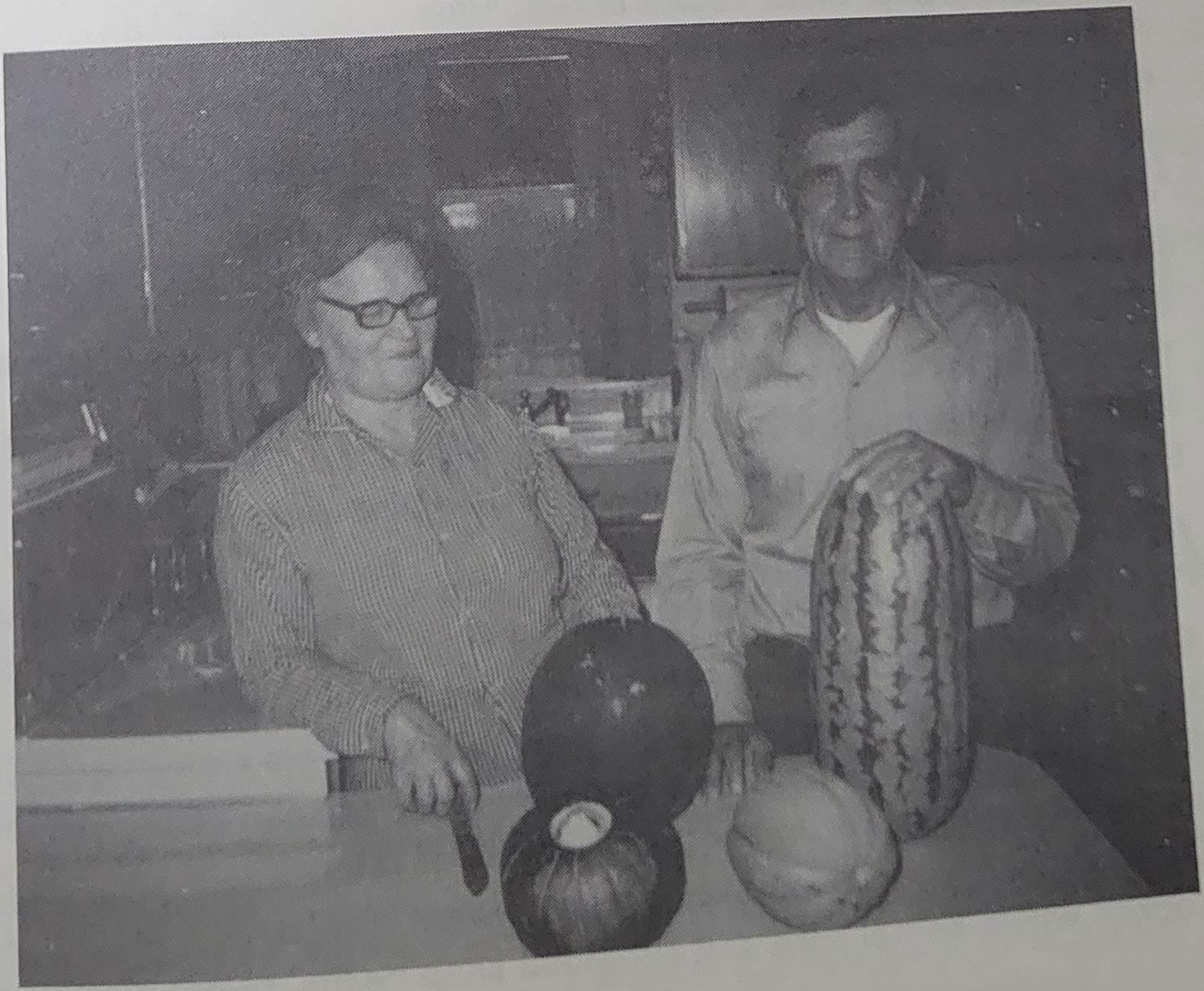
* * * * * * * * * *

To laugh your way through troublous times
Is much the wisest thing to do
For when you make the best of things,
They can not get the best of you.

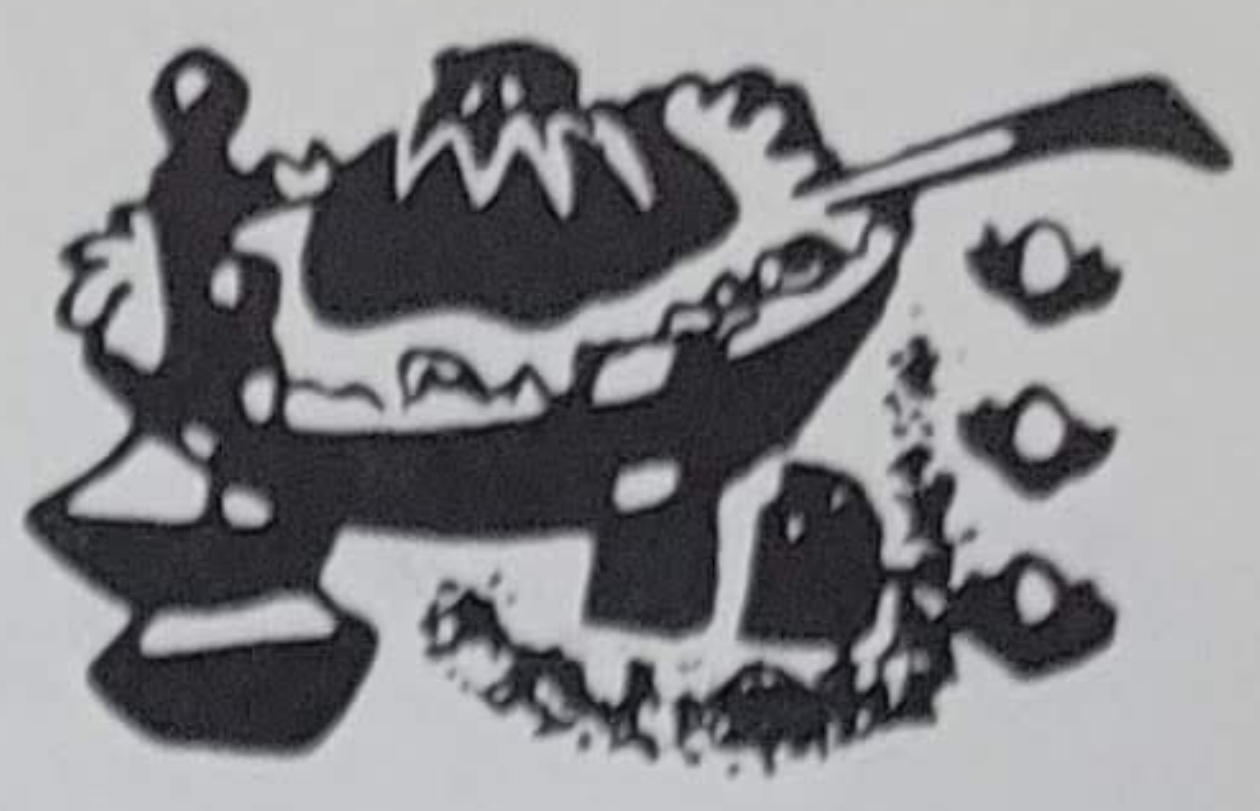
* * * * * * * * * *

Write your extra recipes here:

SOUPS
SALADS
SAUCES
DRESSINGS



Salads and Salad Dressings



For Appeal To The Appetite

Chill ingredients before mixing—except for molded salads.

Provide tartness in the body of salad or dressing.

Use salad greens other than lettuce sometimes. Have you tried chicory, escarole, endive, kale, spinach, dandelion greens, romaine, watercress, and chinese cabbage?

Sprinkle orange, lemon, lime, or pineapple juice on fruits that may turn dark—apples, peaches, and bananas, for instance.

For tossed green salads, tear greens in fairly large pieces or cut with scissors. Larger pieces give more body to the salad.

Prevent wilting and sogginess by drying the greens used in salads, draining canned foods well before adding to salad, using just enough salad dressing to moisten. For raw vegetable salads, add dressing at the last minute.

Fruit Combinations

1. Sliced pineapple, apricot halves, sweet red cherries.
2. Watermelon balls, peach slices, orange slices.
3. Grapefruit sections, banana slices, berries or cherries.
4. Grapefruit sections, unpared apple slices.
5. Peach slices, pear slices, halves of red plums.
6. Pineapple wedges, banana slices, strawberries.
7. Cooked dried fruit, white cherries, red raspberries.

Fruit and Vegetable Combinations

1. Shredded raw carrots, diced apples, raisins.
2. Sliced or ground cranberries, diced celery and apples, orange sections.
3. Thin cucumber slices, pineapple cubes.
4. Avocado and grapefruit sections, tomato slices.
5. Shredded cabbage, orange sections, crushed pineapple.

Vegetable Combinations

1. Grated carrots, diced celery, cucumber slices.
2. Spinach, endive, or lettuce, with tomato wedges.
3. Sliced raw cauliflowerets, chopped green pepper, celery, pimiento.
4. Shredded cabbage, cucumber cubes, slivers of celery.
5. Cubed cooked beets, thinly sliced celery, sweet onions.
6. Cooked whole-kernel corn and shredded snap beans, sweet pickles, onion rings.

BEAN SOUP

Rosemary Henke David
Bismarck, N.D.

1 ham bone
1/2 c. catsup
1 medium onion, diced
1 can whole tomatoes
2 small cans pork 'n beans
1 c. cubed potatoes

Boil ham bone slowly in 5 quarts of water. Add a few mixed spices or whole allspice in a cheese cloth. Simmer 1/2 hour, add onion, beans, potatoes, catsup, tomatoes and simmer for 1 1/2 hours. Salt to taste.

GRANDMA RAU'S BEAN SOUP

Jeanette Rau

Add a ham bone, sawed in thirds, to at least 6 cups of water so that water is at least 1 inch over beans. Cook and skim fat.

1 medium onion
1 stalk celery or celery leaves
1 tsp. parsley flakes
1 bay leaf
1 c. soaked beans (soak overnight)
1 c. cut up raw potatoes

Brown 6 tablespoons flour in 3 tablespoons butter and add to soup.

EINLOUF SOUP

Ann Walker

Make a cake-like batter by combining:

1/3 c. flour
2 eggs
small amount of water

Pour into chicken broth. Stir to separate the dough into pieces.

TOMATO CRAB OR SHRIMP SOUP

Marcella Klipfel
Sioux Falls, S.D.

1 can cream of mushroom soup
1 can tomato soup
1 can beef consomme
1 can half & half cream
pkg. frozen crab or shrimp, as much as desired

Add about 1/4 cup dry sherry wine to taste.
Makes 4 servings.

JARLSBERG VEGETABLE BISQUE (Soup)

Nancy Ulrich
Grand Forks, N.D.

3 Tbsp. butter
3 Tbsp. flour
4 c. chicken broth
2 c. coarsely chopped broccoli
3/4 c. chopped carrots
1/2 c. chopped celery
1 small garlic clove, minced
1/4 tsp. thyme, crushed

(Cont.)

1/2 tsp. salt
1/8 tsp. pepper
1 c. heavy cream
1 egg yolk
1 1/2 c. shredded Jarlsberg cheese

In a large saucepan, melt butter. Add flour and cook several minutes, stirring. Remove from heat. Gradually blend in the broth. Bring to a boil, stirring. Add next 7 ingredients. Cover; simmer 8 minutes until vegetables are tender. Blend cream and egg yolk. Gradually blend in several tablespoons soup. Return to soup mixture on stove and cook. Stirring until thickened, blend in the cheese.

Serves 6.

CREAM OF CAULIFLOWER SOUP

Mrs. George (Olga) Kost

2 Tbsp. unsalted butter
1/2 small onion, thinly sliced
3 c. chicken stock or broth
1 large cauliflower, coarsely chopped
1 large potato, peeled, coarsely chopped
1 bay leaf
1 c. half & half
2 Tbsp. grated carrot

Melt butter over medium heat. Add onion and stir until translucent, about 5 minutes; do not brown. Add stock, cauliflower, potato and bay leaf and bring to a boil. Reduce heat, cover and simmer until vegetables are soft, about 15 minutes. Discard bay leaf. Puree soup in batches in blender until smooth. Return to saucepan. Stir in half & half and carrot and heat through. Season with salt and pepper. Garnish with parsley.

POTATO HAM SOUP

Alvina Ulrich

1 c. diced carrots
1 c. finely cut onions
2 c. finely diced celery
6 c. raw, peeled, diced potatoes
1 Tbsp. snipped parsley, fresh or dried
2 - 3 c. diced cooked ham
8 - 10 peppercorns
1 large bay leaf

Cook above about 1/2 hour in 4 cups water. Cook slowly to conserve liquid. Add 2 cups milk and 1/2 cup cream just before serving and heat through. Salt to taste. If more liquid is desired, add more milk.

CANNED TOMATO SOUP

Hildagard Weisser

2 gal. tomatoes, peeled
2 stalks celery
1 whole green pepper
4 onions

Blend in blender.

Cook for 1 hour; strain and then add:

1 1/2 c. flour
3/4 c. sugar
1/2 c. salt
3/4 c. butter

Bring to a b
One pint of tom
soup for lunch - also us

BROCCOLI CHEESE SOUP

1 bunch broccoli, cut up
1 c. water
1/2 stick (1/4 lb.) butter
salt and pepper to taste

Cook the cut up broccoli
butter, salt and pepper have
the cheddar cheese soup, Vel
melts but do not boil. Serve

Serves 6.

BROCCOLI CHEESE SOU

1 bunch broccoli, cut up
1 c. water
1/2 stick (1/4 lb.) butter or
margarine

Boil broccoli in salt
Put into blender and blen
add rest of ingredients.
just enough to melt the c

BROCCOLI - VEGETAB

1 medium-large potato,
1 large onion, chopped
2 stalks celery, cut fine

Just cover vegeta
3 - 5 tablespoons chick
Mix:

1 can cream of celery
3 - 4 Tbsp. flour

Add to vegetabl
Stir in 1/2 pound Vel
melt cheese.

Bring to a boil, put in jars and process for 20 minutes.

One pint of tomato soup and one pint milk makes a great bowl of soup for lunch - also use in hot dishes.

BROCCOLI CHEESE SOUP

Mabel Pfeifle

1 bunch broccoli, cut up
1 c. water
1/2 stick (1/4 lb.) butter
salt and pepper to taste
1 can cheddar cheese soup
1 1/2 c. Velveeta cheese, cubed
2 c. milk or enough to make soup desired consistency

Cook the cut up broccoli pieces until tender in 1 cup water to which butter, salt and pepper have been added. When broccoli is tender, add the cheddar cheese soup, Velveeta cubes and milk. Heat until cheese melts but do not boil. Serve with crackers or bread sticks.

Serves 6.

BROCCOLI CHEESE SOUP

Lillian Schauer

1 bunch broccoli, cut up
1 c. water
1/2 stick (1/4 lb.) butter or margarine
salt and pepper to taste
1 can cheddar cheese soup
1 c. Velveeta cheese
2 c. milk or enough to make right consistency

Boil broccoli in salt and pepper and water until almost tender. Put into blender and blend a few seconds. Pour it into kettle again and add rest of ingredients. Add a little flour to thicken the soup. Heat just enough to melt the cheese.

BROCCOLI - VEGETABLE CREAM SOUP

Lenora V. (Maier) Harrison, Napoleon, N.D.

1 medium-large potato, diced
1 large onion, chopped
2 stalks celery, cut fine
1 large carrot, diced
1 (12 - 16 oz.) pkg. frozen broccoli (or use fresh bunch), diced

Just cover vegetables with water. Simmer until tender. Add 3 - 5 tablespoons chicken flavor granules or to suit taste.

Mix:

1 can cream of celery soup
3 - 4 Tbsp. flour
1 qt. milk

Add to vegetables. Heat just to boiling. Simmer slightly to thicken. Stir in 1/2 pound Velveeta cut in pieces. Remove from heat. Stir to melt cheese.

VEGETABLE BURGER SOUP

Wilma Kracke

2 lbs. ground beef
1 can stewed tomatoes
1 can tomato soup
6 c. water
1 pkg. dry onion soup mix
1 pkg. frozen mixed vegetables
pepper and salt to taste
1/2 c. catsup (optional)

Brown beef lightly. Stir in all other ingredients. Bring to a boil, reduce heat, cover and simmer for 20 minutes or until soft.

EASY KNIEF SOUP

Shirley Snider
Bismarck, N.D.

In soup kettle, dice 1 small potato, fill to top with water; add bay leaf, salt, pepper, 3 tablespoons butter, generous amount of Kraft C's chicken base with chicken fat. Simmer.

Fry 1 large onion in small amount of butter, add to water mixture. Bring to soft boil.

Mix:

4 eggs
3 c. flour
dash of salt
3 Tbsp. milk

Mix until stiff. Must be floury! Will resemble egg drop mixture.

Drop flour mixture into boiling broth with fork or drop with rolling between fingers. Cook until done and add 1 carton half & half. Simmer for 1/2 hour. Delicious and easy.

KNEFLA SOUP

Dorothy Dockter
Wahpeton, N.D.

3 c. flour
1 Tbsp. salt
1 egg
3/4 c. lukewarm water

Mix into a dough, add just enough additional flour so you can handle dough easily. After dough is mixed, cover and set aside. Then put 8 cups water in large kettle, add 4 tablespoons beef soup mix. Break up 1 pound pork fry sausage into small pieces and add to water. Also add to water 2 cups diced carrots. Cook for 10 minutes.

Turn stove to medium heat and cut in the knefla dough. Add 4 more cups water, 2 bay leaves, 1 teaspoon whole allspice. Simmer covered for 20 minutes. Remove bay leaves and allspice before serving.

KNEPHLA SOUP

Rita Ost

4 qt. chicken broth
cubed potatoes
diced celery, as much as desired
diced onions, as much as desired

Start cooking above while making dough.

Dough:

1 c. butter or margarine, melted
8 eggs, beaten (add to melted
butter or margarine)
4 level c. flour
3 tsp. salt

Mix only in order given. Drop by teaspoon into simmering broth. Cover and cook about 20 minutes.

KNEPFLA SOUP

Jane (Thurn) Kramer

Grandma Gottlieb (Christina Sackmann) Kessel's recipe.

6 large spoons flour
(equivalent of 3 c.)
2 eggs

Work this with your hand in a bowl.

Add a little water and knead some more.

Again, add just a little water "being careful not to add too much or the knepfla will get soft" Grandma said.

According to Grandma, the dough should be thick and tight like noodle dough.

Next - place the dough on the table or bread board and work with heel of hands employing a rolling motion. Cut dough in half and mold into a kind of flattened, round shape. Sprinkle with flour and roll each with a rolling pin.

Cut in half with scissors and snip small knepfla on the table (about the size of one's little finger or smaller).

The knepfla are added to the soup last.

Grandma suggested using a bone from beef for flavor when you have younger chicken.

She put pepper seeds into the soup for spice and added potatoes at 11:00 a.m. (Dinner was always at 12:00 noon.)

Before serving the soup, she added 2 tablespoons of vinegar and also a little milk. If soup is not too fat, use cream instead of milk.

I might add that it was at this point that Grandma separated the soup into 2 bowls. Since Grandpa liked his knepfla soup clear, she poured off a good portion into a separate orange bowl for him before adding the vinegar and milk to the rest.

Jane (Thurn) Kramer

BAKED RICE WITH KNEPFLA SOUP

Grandma Gottlieb (Christina Sackmann) Kessel's recipe.

1 c. rice

Put rice in kettle and fill nearly to top with water.

Start cooking on high and cook until partly soft. Then pour off water and add cold water to rinse.

(Cont.)

Add 1/2 quart milk. Cook until thick. Add 1/2 teaspoon salt.
Beat 2 eggs, add 1/2 cup sugar and beat.

In a separate dish, beat 1/2 cup cream. Add a little vanilla and not quite 1 teaspoon of baking powder. Mix thoroughly. Pour mixture over rice.

Pour half of previous egg mixture over rice and mix. Grease pan and pour remaining egg mixture on top of rice. Sprinkle with cinnamon and bake in oven for about 45 minutes.

Start oven at 300° for a few minutes and then turn up to 350°.

In addition to the rice and soup, chicken completed the meal. I believe the chicken was removed from the soup and fried with a little onion on top of the stove.

POTATO SOUP

Alma Wacker
Long Lake, S.D.

- 2 qt. water
- 1 big fry sausage
- 1/4 tsp. pickling spice
- 1 small onion
- salt to taste

Boil for about 1/2 hour, then add potatoes. Cool until soft.

KNEPHLA SOUP

Verna Wagner

Cut 2 medium potatoes into cubes, put in a kettle with 2 quarts water.

Add 1 teaspoon each salt, chopped onion, celery salt, onion salt, garlic salt, chicken soup base and butter; boil until potatoes are tender. (Mash a little.) Juice is now ready.

Add:

- 1 can cream of celery soup
- 1 chicken bouillon cube

Dough:

- 2 c. flour
- 2 eggs
- a little salt
- 1 tsp. baking powder
- warm water to make a dough

Form into rolls of several strips, cut dough into small pieces into the soup juice, boiling. Cook until done. Add a little more butter.

CHEESE SOUP

Mrs. Ron (Lori) Ehley
West Fargo, N.D.

- 2 1/2 c. raw cubed potatoes
- 1 c. raw cubed carrots
- 1 c. celery
- 3/4 c. onions
- 1 qt. water
- 4 chicken bouillon
- 1 (8 oz.) box frozen California vegetable mix

Cook 20 - 30 minutes. Add 2 cans cream of chicken soup, then add 1 pound Velveeta, cut up so it melts quickly. Heat only until it melts. Do not boil.

LARGE BATCH CHILI

Mavis Glur

4 lbs. ground beef
4 cans tomato soup
1 (46 oz.) can tomato juice
1 can kidney beans
1 can chili beans
1 stick celery, chopped fine
1/2 onion, chopped fine
6 - 8 tsp. chili powder

Brown ground beef with onion and celery, simmer for 1/2 hour. Add the rest of the ingredients and simmer for 2 - 3 hours.

CHILI SOUP

Sandra Miller

Brown:

2 lbs. hamburger
1 clove garlic, chopped
2 large onions, chopped

Add:

3 tsp. salt
1/4 tsp. pepper
2 - 3 Tbsp. chili powder
1/4 tsp. cayenne
1 tsp. paprika
4 c. tomato juice
2 cans kidney beans and juice
1 Tbsp. sugar

Simmer uncovered for 30 minutes.

Donna Heupel

CHILI

Fry 2 pounds of hamburger and 1 medium onion.
Add:

1 can tomato soup
1 can tomatoes, juice & all
green pepper and celery to taste
1 can dark kidney beans
1 can water*
salt and pepper and chili powder to taste

*You may want to add more water if you like soupy chili.

Sandra Miller

CHEESE VEGETABLE CHOWDER

1/4 c. margarine
2 c. chopped cabbage
1 c. chopped onion
1 c. diced celery
1 c. thinly sliced carrots
1 (9 oz.) pkg. frozen peas
1 (17 oz.) can cream-style corn
2 1/2 c. milk
1 tsp. salt
1/2 tsp. pepper
2 1/2 c. shredded cheddar cheese

(Cont.)

In Dutch oven, melt margarine, add cabbage, onions, celery, carrots and peas. Saute' 8 - 10 minutes or until crisp or tender. Add corn, milk, salt and pepper. Reduce heat and simmer 20 minutes but stir it occasionally. Add cheese, stir until melted. Do not boil; it will curdle. Tasty and filling.

Caroline Miller

WILD RICE SOUP

6 Tbsp. butter
1 Tbsp. minced onion
1/2 c. flour
3 c. chicken broth
2 c. cooked wild rice
1/3 c. minced ham
1/2 c. finely grated carrots
3 Tbsp. chopped slivered almonds
1/2 tsp. salt
1 c. half & half
2 Tbsp. dry sherry (optional)
minced parsley or chives

Melt butter in saucepan; saute' onion until tender. Blend in flour; gradually add broth. Cook, stirring constantly, until mixture comes to a boil; boil 1 minute. Stir in rice, ham, carrots, almonds and salt; simmer about 5 minutes. Blend in half & half and sherry; heat to serving temperature. Garnish with minced parsley or chives.

Makes 6 cups.

Basic Cooking Method - Wild Rice:

1 c. wild rice
1 tsp. salt
4 c. water

Rinse wild rice under running water using a strainer or in a bowl of water; drain. Place wild rice in a heavy saucepan with salt and water. Bring to a boil; simmer, covered, until kernels are open and tender but not mushy (45 - 55 minutes). Drain excess liquid.

Serves 6 - 8.

Tip: Chicken or beef broth may be substituted for water in cooking wild rice; omit salt.

WATERMELON CHRISTMAS SALAD

Ruth Walker

(That's made in jars in summer time when everything is in season.)

2 qt. peeled and sliced cucumbers
1 qt. sliced onions
2 - 3 large green peppers, sliced

Put in bowl, add 1 teaspoon salt and let set overnight. Next morning, drain and add a large watermelon, cut up.

Cook juice:

2 c. sugar
2 c. water
1 c. vinegar

Boil 10 minutes. Get your jars warm, put your salad in and add juice. Seal with new lids. Make sure they seal!

MOLDED CHICKEN SALAD

Lorna Scherbenske

- 1 tsp. lemon juice
- 1 1/2 env. (1 1/2 Tbsp.) unflavored gelatine
- 1/4 c. mayonnaise
- 3/4 c. boiling chicken broth

Put the above ingredients in blender and run on low speed until gelatine is dissolved.

Add:

- 2 egg yolks
- 1/4 tsp. dry mustard
- 2 drops Tabasco
- 2 sprigs parsley
- 1 slice onion
- dash pepper

Run on medium speed until onion is fine. Cover and run on low speed after adding 1/4 green pepper, 1/4 pimento or equal amount of canned pimento, 2 stalks celery (cut into inch pieces). Run only until vegetables are coarsely chopped.

Add 2 cups diced cooked chicken and run on medium speed just until chicken goes through blades. Pour into a 1 1/2-quart mold or a loaf pan; stir in 1 cup canned peas. Chill until set.

Makes 6 or more servings.

LAYERED HAM SALAD

LaVina Huber
Minot, N.D.

- 1 (10 oz.) pkg. frozen peas
- 1/2 medium head iceberg lettuce, crisped
- 1 c. (4 oz.) shredded cheddar cheese
- 1 large red pepper, seeded and chopped
- 2 containers (1 pt. size) cherry tomatoes or 1 pt. each red and yellow cherry tomatoes, halved
- 1 large cucumber, scored and thinly sliced
- 1 c. sliced green onions with green tops
- 1 lb. unsliced boiled ham cut into 2 1/2 x 1/4 inch strips
- 1 1/2 c. mayonnaise
- 1/2 c. bottled oil and vinegar dressing

Day ahead: Cook frozen peas as package label directs, omitting butter; drain. Tear lettuce into bite-size pieces. Reserve 2 tablespoons cheese.

In large salad bowl, layer, in order, lettuce, remaining cheese, red pepper, half of tomatoes, cucumber, remaining tomatoes and green onions. Arrange peas around edge of dish; place ham strips in center. Spoon on mayonnaise; spread to edge to cover entire surface of salad. Refrigerate, covered, overnight.

Just before serving, pour bottled dressing over mayonnaise. Sprinkle with reserved cheese. To serve, do not toss; spoon down through layers. Makes 10 servings.

CHILLED SALMON OR TUNA SALAD

Arlys Schock
In Memory of Ida P. Schock

1 Tbsp. unflavored gelatine
1/2 c. cold water
2 hard-cooked eggs, diced
1/3 c. lemon juice
1 c. chopped celery
1 tsp. salt
1/4 c. chopped green pepper
1 (1 lb.) can red salmon or
2 (7 oz.) cans tuna, flaked

Soften gelatine in water, dissolve over hot water, chill thin layer 8-inches of gelatine in 5 x 9 inch loaf pan until partially set. Arrange egg slices in a scalloped design. Chill until firm.

Combine remaining ingredients with remaining gelatine. Fill loaf pan, chill until firm. Unmold. Garnish salad with cucumber rings and thick tomato slices.

CRANBERRY SALAD

Lenora Geiszler

Dissolve 2 packages of cherry jello in 2 cups boiling water.

Add 1 can whole cranberries; mix and chill until thick. Add 1/2 pint sour cream and 1 cup walnut chips. Put into pan or mold and refrigerate. Can be made the day before.

LAYERED CRANBERRY APPLE SALAD

Mrs. James (Joy) Goehring

1 (6 oz.) pkg. or 2 (3 oz.) pkgs. raspberry gelatin
2 c. boiling water
1 1/2 c. cranberry apple drink
3/4 c. whole berry cranberry sauce
2 c. thawed whipped topping
1 unpeeled apple, finely diced

Dissolve gelatin in boiling water. Add drink. Measure 2 cups; chill until slightly thickened. Add cranberry sauce to remaining gelatin, blending well; set aside. Blend whipped topping into measured gelatin; add apple and chill until thickened. Pour into 7 or 8-cup bowl or mold and chill until set but not firm. Chill remaining gelatin mixture until thickened. Spoon over creamy layer in bowl. Chill until set.

FROZEN DAIQUIRI SALAD

Edna Meininger
White Bear Lake, Mn.

1/2 c. mayonnaise
1 (6 oz.) can frozen daiquiri mix, thawed slightly
1 (3 - 4 oz.) no-bake custard mix
1 (8 oz.) pkg. cream cheese, cubed and softened

Blend the above until smooth.
Add:

1 (20 oz.) can drained crushed pineapple
1 (4 oz.) jar drained maraschino cherries, cut up fine

Put into a ring mold or glass bowl and freeze until firm. Take out of freezer shortly before serving.

MARSHMALLOW FILLED APRICOT RING

Marilyn (Renz) Buenning, Milwaukee, Wi.

1 (11 oz.) can mandarin oranges, drained
1 (3 oz.) pkg. orange-flavored gelatin
1 (3 oz.) pkg. lemon-flavored gelatin
4 c. apricot nectar
1 (8 oz.) pkg. cream cheese
1 c. heavy cream, whipped

Reserve 1/2 of oranges for garnishing fruited marshmallow filling. Dissolve both kinds of gelatin together in 2 cups boiling nectar; add remaining nectar and chill until slightly congealed. Beat cheese until fluffy; add gelatin mixture gradually and mix well. Fold in whipped cream. Line bottom of lightly oiled 2-quart mold with remaining oranges. Pour apricot mixture into mold and chill until firm. Unmold on large serving plate and fill center with fruited marshmallow filling.

Fruited Marshmallow Filling:

1 (13 oz.) can pineapple chunks, drained
1 (11 oz.) can mandarin oranges, drained
1 c. miniature marshmallows
1 c. whipped cream

Reserve 4 pineapple chunks and 2 tablespoons coconut for garnish. Combine remaining ingredients. Chill thoroughly. Serves 8.

BOSTON SALAD

Helen Frisch

1 pkg. lemon jello (3 oz.)
1 c. hot water
1 c. cold water
4 large bananas, sliced
1 c. crushed pineapple, well drained
12 marshmallows, quartered (1 c. miniatures)

Mix jello as directed on package. Chill until syrupy. Add fruits and marshmallows. Let set in refrigerator until set. Use cake pan.

Meanwhile, cook the following in double boiler:

1/3 c. sugar
2 Tbsp. butter
2 Tbsp. flour
1 egg, beaten
1 c. pineapple juice

Cook until thick. Cool, fold in 1 cup cream, whipped. Pour over gelatin mixture and set in refrigerator until serving time. (To keep bananas from turning brown, dip in lemon juice.)

SPINACH SALAD

Karen Schryer
Las Vegas, Nv.

1 lb. fresh spinach, washed, dried and chilled
4 slices bacon, fried crisp and crumbled
2 tsp. brown sugar
1/4 c. sliced green onions
1/4 tsp. salt
1 1/2 Tbsp. vinegar

(Cont.)

1/8 tsp. dry mustard
dash paprika

Snip spinach coarsely into salad bowl. Add all ingredients to bacon drippings, bring to boiling and remove from heat. Just before serving, pour hot dressing over spinach and toss lightly until leaves are coated. Garnish with sliced hard-boiled eggs.

STRAWBERRY SALAD

Idalia Sayler

2 pkgs. regular size strawberry jello
1 c. boiling water
1 (10 oz.) pkg. frozen sliced strawberries
1 pt. or 8 oz. sour cream
1 (8 oz.) can crushed pineapple, drained
3 large bananas, mashed well
1 c. chopped nuts (optional)

Dissolve jello in water. Add strawberries, pineapple, bananas and nuts. Pour half of mixture in pan. Refrigerate until firm. Spread sour cream over it. Spoon remaining mixture over sour cream. Refrigerate until firm.

FROZEN PEA SALAD

Marlene Meidinger

1 head lettuce
1/2 c. cut up pepper
1/4 c. cut up avocado
1/4 c. cut up carrots
1/2 c. cut up celery
1/4 c. cut up onion
12 oz. box frozen peas

Mix all together. Press in pan (glass cake pan).

Frost with 2 cups mayonnaise and sprinkle with 2 teaspoons of sugar. Sprinkle with cheddar cheese or Mozzarella cheese and bacon bits. Can be made the night before.

PRETZEL SALAD

Lorraine Swanson
Lodi, Ca.

2 2/3 c. crushed pretzels (twist type) or more
1 1/2 cubes butter or margarine
12 oz. cream cheese
1 1/2 c. sugar (or bit less)
1 large pkg. frozen strawberries
9 oz. carton Cool Whip
1 large pkg. strawberry jello
2 c. pineapple juice

Cream cheese and sugar; set aside.

Mix crushed pretzels and melted butter and press in a 9 x 13 inch baking dish. Bake at 400° for 10 minutes. Let cool a little.

Spread cheese mixture over warm pretzels. Add a bit of pineapple juice to thin and pours easier or can add a bit of milk.

Take Cool Whip and spread over cheese and chill good. Dissolve jello in hot pineapple juice and frozen strawberries and allow to jell partially. Pour over other ingredients and refrigerate. Can also be used as a dessert.

JELLO SALAD

Mrs. Ervin W. Kempf
Leola, S.D.

2 pkgs. orange jello
1 c. water, boiling
1 c. orange juice
1 pt. orange sherbet
2 cans mandarin oranges
1 can crushed pineapple
2 mashed bananas

When jello is set, top with 1 cup sour cream and 1 cup small marshmallows.

CRANBERRY – CHERRY SALAD

Hulda S. Giedt

1 large pkg. cherry jello
1 c. boiling water
1 c. apple juice
1 can crushed pineapple, undrained
1 c. chopped pecans
1 can whole cranberry sauce

Put in a large mold and chill.
A good Christmas salad.

CRANBERRY MOLD

Alvina Schlenker

1 lb. cranberries
1 1/2 lbs. marshmallows

Grind together
Add:

1 c. crushed pineapple, drained
1 c. whipped cream

If pineapple juice is used, add 1/2 package gelatine to juice. Heat juice a little to dissolve gelatine. Put in mold. Chill. Can also be frozen.

RIBBON SALAD

Darlene Baumann

1 (3 oz.) pkg. each jello: lemon, lime, raspberry
3 c. boiling water
1 c. miniature or diced marshmallows
1 1/2 c. cold water
2 (3 oz.) pkgs. cream cheese, softened
1/2 c. mayonnaise
1 c. whipped cream
1 lb. 4 1/2 oz. can crushed pineapple

Dissolve jello flavors separately, using 1 cup boiling water for each. Stir marshmallows into lemon gelatin, set aside. Add 3/4 cup cold water to lime gelatin, pour into a 13 x 9 x 2 inch pan. Chill until set but not firm. Add 3/4 cup cold water to raspberry gelatin, set aside at room temperature. Then add cream cheese to lemon mixture, beat until blended. Chill until slightly thickened. Then blend in mayonnaise, whipped cream and crushed pineapple. Chill until very thick; spoon gently over lime gelatin. Chill until set but not firm.

(Cont.)

Meanwhile, chill raspberry gelatin until thickened, pour over lemon gelatin. Chill until firm. To serve, cut in squares.

Makes about 10 cups or 12 - 15 servings.

FRUIT SALAD

Donna Heupel

1 (3 oz.) pkg. jello (any flavor)
2 1/2 c. water
1 pkg. vanilla pudding (not instant)

Cook until thick and clear, at least 10 minutes.

Add 1 cup Cool Whip.

Add fruit to match jello - ie. orange jello - peaches; orange jello - mandarin oranges; peach jello - peaches; strawberry jello - strawberries.

FROZEN FRUIT CUPS

Cheryl Klipfel

2 pts. cultured sour cream
1 1/2 c. sugar
2 tsp. lemon juice

Mix.

1 c. chopped walnuts
4 bananas, cut in small pieces
1 small can crushed, drained pineapple
6 tsp. chopped maraschino cherries
1 can mandarin oranges

Mix all ingredients and place in paper-lined muffin tins. Freeze. Remove paper to serve on a bed of lettuce or serve in paper liners.

STRAWBERRY - NUT SALAD

Irene Zimmerman

1 large pkg. strawberry gelatin
1 c. boiling water
2 (10 oz.) pkgs. frozen strawberries, partially thawed
1 small can crushed pineapple, drained
1/2 - 1 c. chopped nuts
2 - 3 medium bananas, mashed
1 pt. sour cream

Dissolve gelatin in boiling water; fold in strawberries, pineapple, nuts and bananas. Pour 1/2 of mixture into 12 x 8 x 2 inch pan; refrigerate until set. Spread on sour cream, add remaining gelatin mixture. Refrigerate until firm. May be made 1 hour before serving.

Yield: 12 servings.

FRUIT SALAD

Frances Lehr

Cook 1 cup acini de pepe macaroni until tender; cool.

Mix 1 package of vanilla instant pudding as per directions, then add a small container of Cool Whip. Mix with macaroni. Add assorted fruit such as pineapple, mandarin oranges or grapes, before serving top with toasted coconut.

MOLDED CREAM CHEESE SALAD

Arllys Schock

1 1/2 c. hot water
1 pkg. lime gelatin
1 (3 oz.) pkg. cream cheese
1 c. whipping cream
1 c. coarsely broken nut meats
1 (43 oz.) can drained, crushed pineapple
1 (3 oz.) bottle maraschino cherries cut in 1/8's

Pour hot water on gelatin, stir until dissolved. Allow to stand until slightly congealed. Add cheese to pineapple and blend well. Whip cream until it holds its shape and fold into cream and pineapple mixture. Add to gelatin and beat well. Chill. Serve on lettuce.

SPARKLING CHERRY MOLD

Judy Jenner
Bismarck, N.D.

17 oz. can pitted dark sweet cherries
3 oz. pkg. cherry or black cherry flavored gelatin
1 c. boiling water
8 oz. pkg. Philadelphia Brand cream cheese
3 oz. pkg. cherry or black cherry flavored gelatin
1 c. boiling water
1 c. cold water
lettuce

Drain cherries, reserving 3/4 cup syrup. Dissolve gelatin in boiling water, add reserved syrup. Gradually add to softened cream cheese, mixing until well blended. Pour into oiled 1 1/2-quart mold. Chill until almost set. Dissolve gelatin in boiling water, add cold water. Chill until partially set. Fold in cherries. Pour over molded layer. Chill until firm. Unmold, surround with lettuce.

6 - 8 servings.

OLIVE WREATH MOLD

Hildagard Weisser

1 c. crushed pineapple
1 lemon or lime jello
1/2 c. grated American cheese
1/2 c. chopped pimento
1/2 c. finely chopped celery
1/2 c. chopped nuts
1 tsp. salt
1 c. heavy cream, whipped
stuffed olives

Drain pineapple. Heat juice until it boils. Add jello. Cool. When it begins to thicken, add pineapple, cheese, pimento, celery, nuts and salt.

Fold in whipped cream. Place a row of sliced stuffed olives in bottom of ring mold, pour in gelatin mixture and chill.

VALENTINE SALAD

Arllys Schock
In Memory of Ida P. Schock

2 pkgs. cherry gelatin dissolved in water
4 c. water

(Cont.)

Pour into a heart mold. When firm, remove center, leaving a 2-inch out-line of heart. Fill center with the following ingredients:

1 lb. Philadelphia cream cheese
1 can pineapple, drained
1 c. cream

Beat cream with cream cheese. Cut up the removed jello, add to rest, then fill center of mold.

ZESTY JELLO

Fern Schauer

Dissolve 4 ounces of cinnamon Imperials and 6 ounces of strawberry jello in 2 cups boiling water.

Add:

2 cans frozen strawberries
1 bag miniature marshmallows
2 c. cold water

Chill until set.

FRUIT SALAD

Ann Walker

3 cans pineapple tidbits, drained
1 can mandarin oranges, drained
4 c. miniature marshmallows
1/4 c. maraschino cherries, chopped

Toss with 1/4 cup pineapple juice, set about 1 hour.

Just before serving, fold in 1 pint cream, whipped. Sprinkle with shredded coconut and toasted almonds.

RENEE'S SALAD

Olivia Groszhans

1/2 green pepper, diced fine
1 medium tomato, diced fine
1 avocado, diced fine
1 head cauliflower, diced

Just before serving crush one small bag Doritos corn chips and mix with the above vegetables. Serve with Wish Bone brand California onion dressing or Hickory Bits dressing.

CHERRY SALAD SUPREME

Mrs. Ellis Puhlman

1 (3 oz.) pkg. raspberry jello
1 (21 oz.) can cherry pie filling
1 (3 oz.) pkg. lemon jello
1 (3 oz.) pkg. cream cheese
1/3 c. salad dressing
1 (8 3/4 oz.) can crushed pineapple

Dissolve raspberry jello in 1 cup boiling water. Stir in pie filling. Turn into 9 x 9 x 2 inch baking dish. Chill until partially set. Dissolve lemon jello in 1 cup boiling water. Beat together cream cheese and salad dressing. Gradually add lemon jello. Stir in undrained pineapple.

Whip 1/2 cup whipping cream. Fold into lemon mixture with 1 cup tiny marshmallows. Spread atop cherry layer. Top with 2 tablespoons chopped nuts.

CREAMY CAULIFLOWER & CABBAGE SALAD

Genevieve (Retzer) Opp, Albert Lea, Mn.

3 c. cabbage, coarsely shredded
1 head (about 2 c.) cauliflower, cut up
1/2 c. diced green pepper
1/2 c. sliced radishes
1/2 c. sliced black olives (optional)
1/4 c. chopped onion

Dressing:

1 c. mayonnaise
1/2 c. sour cream
3 Tbsp. Parmesan cheese
8 oz. bacon, crisply cooked and crumbled
2 Tbsp. sugar
1/4 tsp. salt
1/8 tsp. pepper

In large bowl, layer cabbage, cauliflower, green pepper, radishes, olives and onion.

In small bowl, blend dressing ingredients except bacon. Spoon over vegetables, covering completely. Cover and refrigerate at least 4 hours.

To serve, toss lightly and sprinkle with bacon.

PASTA SALAD

Ardella Gross

long spaghetti, broken
1/2 c. chopped green pepper
1/2 c. chopped onions
1/2 c. black olives, chopped
1/2 c. green olives, chopped
1/2 c. mushrooms, chopped
1 c. chopped celery
1 c. chopped tomatoes
cheddar cheese, grated
Monterey Jack cheese
summer sausage or pepperoni
1 bottle Italian dressing

Break long spaghetti in half (as much as needed for amount of servings you want). When spaghetti has been cooked and cooled, add it to the cut-up ingredients and mix 1/2 of a bottle of Italian dressing (size of bottle depends on size of salad). Set in refrigerator overnight. The next day, before serving, mix in 1/2 of bottle of dressing and sprinkle salad with Salad Supreme and Parmesan cheese, salt and pepper.

CHERRY SALAD

Caroline Meidinger
Fredonia, N.D.

1 can cherry pie filling
1 (14 oz.) can Eagle Brand condensed milk
1 can fruit cocktail, well drained
1 (8 oz.) carton Cool Whip
1 c. miniature marshmallows

Mix day before serving.
Optional: Sprinkle nuts on top.

Katie Lang

JINGLE NUT WREATH

2 (3 oz.) pkgs. or 1 (6 oz.) pkg. Jell-O lime flavor gelatin
2 c. boiling water
1 (8 oz.) can crushed pineapple in juice
2/3 c. sour cream
1/3 c. mayonnaise
1 pear, peeled, cored, diced
1/2 c. chopped toasted almonds
1/4 c. well-drained maraschino cherries (optional)

Dissolve gelatin in boiling water. Drain pineapple; reserve juice. Add water to juice to make 1 cup, add to gelatin. Chill until slightly thickened. Measure 1 1/2 cups; pour into 6-cup mold. Chill until set but not firm. Combine sour cream and mayonnaise. Blend in remaining gelatin. Chill until thickened. Add pear, pineapple, nuts and cherries. Spoon into mold. Chill at least 4 hours. Unmold.

12 servings. Makes nice Christmas salad. If you're counting calories, try making this recipe with sugar-free Jell-O gelatin.

CRANBERRY WALDORF SALAD

Edna Rothfusz

3 c. cubed red apples
2 tsp. lemon juice
3/4 c. thinly sliced celery
1/2 c. chopped walnuts
3/4 c. mayonnaise
sugar to taste
18 oz. can jellied cranberry sauce, cubed
salad greens

Sprinkle apples with lemon juice. Add celery, walnuts and mayonnaise; toss until blended. Add cranberry sauce, toss lightly. Serve.

ORIENTAL NOODLE SALAD

no

Lila (Kappes) Rau
Leola, S.D.

2 c. bean sprouts, drained and rinsed
2 c. shrimp or chicken, cut up
1/2 c. celery, cut up
1 can water chestnuts, cut up
1/4 c. cut green onion
1 c. salad dressing
1 tsp. soy sauce
1 tsp. lemon juice
1/4 tsp. Accent
chow mein noodles
cashew or any other nuts

Mix together and refrigerate overnight. Add noodles and nuts just before serving. (As many as you want.)

ORANGE GLORIFIED RICE

Lynn Rerick

2 (3 oz.) pkgs. orange jello
3 c. hot water
2 c. cooked rice
approx. 1/2 bag miniature marshmallows
1 (20 oz.) can crushed pineapple, drain and save juice
1/2 c. chopped unpeeled apple
1 c. whipping cream, whipped

Dissolve gelatin in hot water. Stir in rice and marshmallows. Add pineapple juice. Chill until mixture thickens. Add pineapple and chopped apple. Chill again until almost set. Fold in whipped cream. Chill until completely set.

EASY SALAD

Donna Lee Eszlinger

1 can cherry pie filling
1 can pineapple with juice
1/2 can Eagle Brand milk
1 (8 oz.) container Cool Whip

Combine and mix, add nuts if desired. Chill and serve.

HEALTH SALAD

Frieda Hummel

2 boxes lemon jello
1 1/2 c. boiling water

Mix well, let set in a cool place until it starts to jell.
Then add:

1 c. cream, whipped
1 c. mayonnaise
1 c. cottage cheese
4 Tbsp. diced celery
2 medium grated carrots
1 Tbsp. grated onions

Mix well, pour in a dish and let set to jell.

SHOESTRING SALAD

Jean Haupt

1 can Spam
2 small cans shoestrings
3/4 head lettuce
1 large can drained peas
1/2 lb. Velveeta cheese, cubed
8 hard-boiled eggs
celery and onions to taste

Dressing:

1 c. salad dressing
1/2 c. Western dressing
1/2 c. French dressing
1/2 c. cream
pinch of sugar and salt

Add lettuce and shoestrings just before serving.

JELLO SALAD

Olivia Guthmiller

2 small pkgs. cherry jello
2 c. water
2 bananas
1 small can pineapple
1 can cherry pie filling

Drain pineapple, take the juice and add water to make 2 cups. Bring to a boil and mix with jello. Cool to lukewarm then put cherry pie filling in the blender and make fine, then add to the jello and also

(Cont.)

add the pineapple. Cut up the bananas and sprinkle with Fresh Fruit on each side then put in jello. Chill and serve with Cool Whip.

FRUIT SALAD

Edna Eszlinger

1 (20 oz.) can pineapple
  chunks, drained (save juice)
6 bananas

Dressing:

1 egg
1/4 c. sugar
2 Tbsp. butter
2 Tbsp. flour

Mix flour and sugar, add beaten egg and pineapple juice and cook until thick. Add butter and cool. When cool, add 1 cup Cool Whip or 1 cup whipped cream. Mix well and add to the fruit. You may also add nuts.

24 - HOUR FRUIT SALAD

Vivian Meidinger
In Memory of Mrs. Henry Huether, Jr.

2 c. white Queen Anne cherries,
  pitted and halved
2 c. diced pineapple
2 c. seedless grapes
2 c. mandarin oranges
2 c. miniature marshmallows
2 eggs, beaten light

Gradually add 2 tablespoons sugar, 1/4 cup cream and juice of 1 lemon to the beaten eggs. Cook, stirring until thick. Cool. Add 1 cup whipped cream, fold into egg mixture. Pour over fruit. Almonds may be added. Chill 24 hours.

Serves 10 - 12.

SPINACH SALAD

Edna Eszlinger

3 oz. box lemon jello, dissolved
  in 1 c. boiling water
1 Tbsp. lemon juice

Cool, then add:

1 (10 oz.) pkg. chopped frozen
  spinach, well drained
1/2 c. diced celery
1/2 c. diced onions
1/2 c. mayonnaise
1 lb. carton cottage cheese

Put all together and refrigerate.

SHRIMP SALAD

Renee Keller
Fredonia, N.D.

1 (4 1/2 oz.) can tiny shrimp
1/2 c. diced celery
1/4 c. minced onion
1/4 c. diced black olives
1 box shell macaroni, cooked and
  cooled

Dressing:

1 c. Miracle Whip
1/2 c. French dressing
1/4 c. ketchup

Mix well. Add to above, toss and chill. The longer it is chilled the better the taste as it marinates.

SUMMER GARDEN SALAD

Martha Knoblich

1 (7 oz.) pkg. elbow macaroni (2 c. uncooked)
1/2 c. mixed salad dressing as directed on pkg. (either (Italian or garlic & herbs)
1/2 lemon grated peel and juice
2 c. spinach or romaine lettuce cut in thin strips
1 medium zucchini or cucumber, sliced
10 - 12 cherry tomatoes, halved
6 radishes, sliced
2 - 3 green onions, sliced
1 c. green or red cabbage (cut thin)
1/2 c. grated carrots

Prepare macaroni as to package directions. Drain, blend salad dressing and lemon juice and the peel. Combine macaroni and vegetables and dressing. Toss well, cover. Chill 1 hour.

8 servings about 115 calories.

TACO SALAD

Judy Jenner
Bismarck, N.D.

1 head lettuce
1 green pepper, diced
1 medium onion, diced
1/2 c. cheddar cheese, grated
2 hard-boiled eggs, diced
2 tomatoes, diced
1 can chili beans, drained
1 bag taco chips, broken up
1 lb. hamburger
1 large bottle taco sauce

Brown hamburger, breaking it into small pieces. You may saute' onion and green pepper with hamburger, if you prefer them cooked. If you like them raw, add to hamburger with the rest of the ingredients. Drain hamburger. Tear lettuce into small pieces. Add remaining ingredients except chips and dressing, toss. Just before serving add dressing and chips; toss salad until ingredients are coated with dressing. This salad will serve 8 or more. It does not keep well after chips are added.

TACO SALAD

Jean Pfeifle

1 large head lettuce, cut
2 large tomatoes, cut
8 oz. cheddar cheese, shredded
1 lb. hamburger (brown and drain)
1 medium onion
1 (3/4 lb.) taco chips

Dressing:

(Cont.)

Mix:

1 pt. Western dressing
1 (8 oz.) tomato sauce
1 (1.51 oz.) taco seasoning mix

Pour dressing over top ingredients and serve.

ANTIPASTO SALAD

Nancy Ulrich
Grand Forks, N.D.

Dressing:

1/2 c. olive or salad oil
1 tsp. salt
1/8 tsp. crushed red pepper
1/4 c. lemon juice
1/4 tsp. pepper
1 clove garlic, crushed
1 Tbsp. snipped fresh basil or 1 tsp. dried basil leaves

Pasta:

1 Tbsp. salt
8 oz. pasta (your choice)
1 Tbsp. salad oil
1/2 c. cubed red pepper
1/4 lb. Provolone cheese, cubed
1/4 lb. sliced salami or pepperoni (slices cut into quarters)
1/2 c. cubed green pepper
4 medium mushrooms, washed and sliced (optional)
1 (1 lb. 4 oz.) can garbanzos, drained
1/4 c. small black pitted olives
2 Tbsp. chopped parsley

Dressing: In jar with tight-fitting lid, combine oil, lemon juice, 1 teaspoon salt, the black and red pepper, garlic and basil; shake until well combined.

Cook pasta: In large kettle, bring water, salt and oil to rapid boil. Add pasta. Do not over cook; drain.

Turn into large bowl; add dressing, toss to combine. Cool.

To pasta mixture, add green and red pepper, sliced mushrooms, cheese, garbanzos, meat, olives and parsley; toss lightly to combine. Turn into serving bowl. Refrigerate covered, 1 hour. Toss well before serving.

CARROT TUNA NOODLE SALAD

Florence Marzolf
Aberdeen, S.D.

1 1/2 c. grated carrots
3/4 - 1 c. mayonnaise
2 c. chow mein noodles
1 c. cut-up celery
1 (6 - 7 oz.) can tuna

Mix all ingredients except chow mein noodles, add noodles before serving.

DELICIOUS CABBAGE SALAD

Sylvia Weisser
Linton, N.D.

1 medium head cabbage, chopped
1 green pepper, chopped (not too fine)

Mix together and set aside.

Dressing:

1/2 c. salad oil
2 Tbsp. vinegar
2 tsp. sugar
1/4 c. slivered almonds
1 tsp. salt
1 tsp. Accent
1/4 - 1/2 tsp. pepper
3 oz. Ramen chicken noodle mix

Mix all together with Ramen chicken seasoning. Break up Ramen noodles. Add to dressing ingredients. Add sunflower nuts and almonds.

Chill 2 - 3 hours before serving.

LEAH'S POTATO SALAD

Rosemary Henke David
Bismarck, N.D.

potatoes, cut into jackets, cooled, cleaned and sliced
12 hard-boiled eggs, separate yolks from whites, cut up white and save yolks
1 c. sweet cream
3 Tbsp. mustard
3/4 c. Miracle Whip
salt and pepper to taste
sweet pickle, onion, and paprika

In blender, mix egg yolks, cream, mustard and Miracle Whip. Pour over potatoes and egg whites.

SUMMER MACARONI SALAD

Leona Weszner

1 Tbsp. cornstarch
1/2 c. water
1/2 c. sugar
1/2 c. vinegar
1/4 c. butter
1/2 tsp. dry mustard
2 slightly beaten eggs
2 c. finely shredded cabbage
1 1/2 c. cooked macaroni, chilled
1/4 c. chopped onions
1/4 tsp. salt
dash of pepper

Blend cornstarch and water, add next 5 ingredients and cook until thickened, stirring constantly. Cool.

Combine cabbage with remaining ingredients, add enough of the dressing to hold together. Chill.

DEPEPE SALAD

Millie Schrenk
Dallas, Or.

1 generous c. depepe macaroni, cook, drain and cool
1 (20 oz.) can crushed pineapple*
2 (8 oz.) cans mandarin oranges*
2 c. juice (pineapple & oranges)*
3 eggs, beaten
1 c. sugar
2 Tbsp. flour
1 c. miniature marshmallows
4 oz. Cool Whip

*Drain juice, add water to make 2 cups.

Heat juice and thicken with sugar, flour and beaten eggs. Mix with macaroni and let set overnight. Next day, fold in fruit, marshmallows and Cool Whip.

Esther Klipfel

BROCCOLI SALAD

1 1/2 lbs. fresh broccoli, chopped into small pieces
1 medium onion, chopped
5 slices crisp bacon, crumbled
1 c. sunflower seeds
1 c. golden raisins

Toss all together.
Add:

1 c. mayonnaise
1/4 c. sugar

Mix together and pour over mixture. Chill before serving.

HOT CHICKEN SALAD

Millie Schrenk
Dallas, Or.

2 c. cooked chicken, diced
1 can cream of chicken soup, undiluted
1 c. celery, diced
1 tsp. onion (optional)
1/2 - 1 c. almonds, whole or slivered
1/4 tsp. salt
1/2 tsp. pepper
1 Tbsp. lemon juice
3 hard-boiled eggs
1/2 - 3/4 c. mayonnaise
2 c. potato chips, crushed

Combine all ingredients except potato chips. Place in baking dish. Top with potato chips. Bake 15 - 20 minutes at 400°. (Potato chips are very salty, so salt to taste.)

Serves 6.

TACO SALAD

Cheryl Goehring
and Wilma Tschetter

1 head lettuce, shredded
1 lb. hamburger, fried, drained and refrigerated until cold tomatoes, onions
1 pkg. sharp cheddar cheese
1/2 pkg. taco seasoning

Dressing:

1 c. real mayonnaise
1/4 jar hot taco sauce
3/4 - 1 c. crushed Doritos

Mix lettuce, cheese together. After hamburger is cold, add to lettuce mixture. Add 1/2 package taco seasoning and dressing mixture 1 hour before serving.

MARINATED GARDEN VEGETABLE SALAD

Mrs. Anna Bendewald

1/3 c. vinegar
2 tsp. polyunsaturated oil
1/8 tsp. garlic powder
pinch of pepper
1/2 large cucumber, cubed
2 small tomatoes, cubed
1 green pepper, sliced
1/8 small cabbage, shredded

2 small carrots, sliced thin
12 radishes, sliced thin
1/2 medium onion, chopped

Mix vinegar, oil, garlic powder and pepper in a large bowl. Add vegetables and mix well. Refrigerate covered several hours or overnight to marinate. Will keep several days.

Makes 8 servings, about 3/4 cup each.

VEGETABLE PIZZA SALAD

Linda Schlenker
Kulm, N.D.

Pat 1 package crescent rolls into 9 x 13 inch pan; bake 10 minutes at 350°. Cool.

Mix:

8 oz. cream cheese
1 tsp. onion salt
1/4 c. Miracle Whip

Spread on top of crust. Top with 1/4 cup of each of the following vegetables:

celery
tomato
black olives
radishes
peppers
broccoli
cauliflower

Top with 1 cup shredded cheddar cheese and press down into cream cheese mixture.

BROCCOLI SALAD

Genevieve (Retzer) Opp
Albert Lea, Mn.

1 bunch broccoli, trim, clean, break into flowerets
3/4 c. peanuts or sunflower seeds
3/4 c. raisins, plumped
3 Tbsp. onion (optional)
crumbled bacon (optional)

Dressing:

1 c. real mayonnaise
2 Tbsp. white vinegar
2 Tbsp. sugar

Add peanuts or seeds just before serving.

RING NOODLE SALAD

Vonnie Dollinger
Mobridge, S.D.

1 pkg. ring noodles
1 small jar Cheez Whiz
1/2 c. green pepper
1/2 c. tomato

Cook ring noodles according to package directions; drain. While still warm, mix remaining ingredients. Chill.

CORNED BEEF SALAD

Atlanda Dockter
New Underwood, S.D.

Mix:

1 (3 oz.) pkg. lemon jello
2/3 c. boiling water
1/3 c. lemon juice

Let set until starts to jell.
Mix in order given:

3 Tbsp. green pepper, finely chopped
3 Tbsp. onion, finely chopped
3 Tbsp. pimento or carrot, finely chopped
1 c. celery, finely chopped
1 c. Miracle Whip dressing
3 hard-boiled eggs, chopped
1 can corned beef, broken into small pieces

Pour into mold or flat dish. Let set about 3 hours.

SUPER SUPPER SALAD

Idalia Sayler

1 large head lettuce (torn)
1 layer small zucchini, sliced thinly
1 layer green onions, sliced thinly
1 layer celery, sliced thinly
1 layer frozen peas, don't thaw
1 layer carrots, sliced thinly
1 can or 1 layer sliced mushrooms
2 cans shrimp, drained or fresh shrimp
1 can water chestnuts, sliced and drained

Sprinkle 2 tablespoons lime jello over all.
Mix:

1 1/2 c. mayonnaise
4 Tbsp. lemon juice

Spread over the top. Layer items in a large salad bowl and cover with Saran Wrap and refrigerate at least 4 hours or overnight. Just before serving, toss lightly and garnish, if you wish, with crisp bacon bits, boiled eggs, cheese, olives, tomatoes, etc.

NORTH DAKOTA WHEAT SALAD

Mavis Schock

1 1/2 c. North Dakota wheat
8 oz. cream cheese
12 oz. Cool Whip
15 oz. can undrained crushed pineapple
2 boxes instant vanilla pudding
2 Tbsp. lemon juice

Rinse and soak wheat overnight. Drain, cover with water and cook 2 hours. Drain, rinse and cool. Soften cream cheese and mix with dry pudding. Stir in pineapple and lemon juice; add cooked wheat, fold in Cool Whip. Nuts may be added if desired. Keeps well in refrigerator or may be frozen.

COLD SLAW

Mrs. Henry Eszlinger

1 medium size head cabbage, shred fine
1 onion, grated
2 grated carrots

Mix and bring to a boil the following:

3/4 c. vinegar
1 Tbsp. salt
1 tsp. celery seed
1/2 c. vegetable oil
1 1/2 c. sugar

Pour hot ingredients over cabbage. Let cool. Pack in jars, put in refrigerator.

Keeps all winter.

GARDEN LETTUCE CREAM DRESSING

Rosemary Henke David
Bismarck, N.D.

1/2 c. sweet cream
1/2 tsp. salt
2 Tbsp. sugar
3 Tbsp. vinegar or lemon juice
dash of onion powder
dash of garlic powder
dash of black pepper

Mix with mixer and serve on lettuce.

CHINESE SALAD

June Buchholz

1 1/2 c. Minute Rice, cooked by directions
1 pkg. frozen peas
1 1/2 c. celery, chopped
1/4 c. onion, chopped
1 can water chestnuts

Dressing:

1/2 c. corn oil
1 Tbsp. soy sauce
1 tsp. salt
1 tsp. celery seed
2 tsp. curry powder
1 Tbsp. vinegar
1/2 tsp. sugar

Cook the rice, add frozen peas to rice while hot and cool. Add celery, onion and water chestnuts, cover and chill.

Dressing: Simply mix all ingredients together, refrigerate until ready to serve.

Toss into salad along with 1 can Chinese noodles.

SAUERKRAUT SALAD

Alma Wacker
Long Lake, S.D.

1 No. 2 can drained sauerkraut
1 c. chopped celery
2 Tbsp. chopped onion
1/2 Tbsp. chopped green pepper
1/4 c. vinegar
1/2 - 3/4 c. sugar
1/4 c. salad oil

(Cont.)

Pour over vegetables. Toss. Refrigerate at least 1 hour before serving. Keeps well.

CAULIFLOWER - CABBAGE SALAD

Shirley Schlabsz
Bismarck, N.D.

1 medium head cauliflower
(5 c. flowerets)
1 medium head cabbage (7 c. shredded)
1/2 c. finely chopped onion
1 lb. bacon

Dressing:

2 c. salad dressing (Miracle Whip)
1/2 tsp. salt
1/4 tsp. pepper
1/4 c. sugar
1/4 c. Parmesan cheese

Combine dressing ingredients and mix well. Fry bacon until crisp and crumble. Cut cauliflower into bite-size pieces. Coarsely shred cabbage.

In large salad bowl, layer ingredients in the following order:

First layer cauliflower, next 1/4 of dressing, cabbage, 1/4 of the dressing, onion, 1/4 of dressing, bacon, ending with remaining dressing.

Cover bowl and chill several hours or overnight. Toss well before serving.

Makes 12 - 15 servings.

THREE BEAN SALAD

Carol Fey

1 can green beans
1 can waxed beans
1 can kidney beans

Drain these 3 cans and place beans in a medium bowl.
Add:

3/4 c. sugar
1/2 c. oil
1/2 c. vinegar
1/2 c. chopped onions and green peppers
1 tsp. salt
1/2 tsp. pepper

Refrigerate overnight for the best flavor.

DRESSING FOR FRESH FRUIT SALAD

Ann Walker

1 c. sour cream
1/4 c. honey
1/4 tsp. salt
1/8 tsp. nutmeg

APRICOT CHEESE SALAD

Estella Neu

1 (29 oz.) can apricots,
drained, chopped
1 medium sized can crushed pineapple, drained
2 pkgs. orange jello dissolved in
2 c. hot water

Add:

1 c. pineapple juice	1 c. apricot juice

When almost set, add fruits.
Place in refrigerator until it is well set.

Cheese Topping:

Mix:

1/2 c. sugar	3 Tbsp. flour

Stir in 1 beaten egg, then 1 cup juices from above. Cook over low heat until thick. Add 2 tablespoons butter; cool.

Fold in 2 cups whipped cream. Spread over set jello. Sprinkle with 1/2 cup grated cheese.

SAUCE TO GO WITH CHICKEN OR TURKEY NUGGETS OR MEATBALLS

Edna Eszlinger

1/4 c. Heinz 57 sauce	2 Tbsp. honey
1/4 c. prepared mild mustard	

Combine ingredients, blend well. Serve as a dip.
Makes 1/2 cup.

EASY BARBEQUED SAUCE

Rosemary Henke David
Bismarck, N.D.

1/4 tsp. mustard	1/2 c. catsup
1/2 c. brown sugar	1/2 c. vinegar
1/4 tsp. chili powder	salt to taste

Add water if you like. Pour over roast, pork or beef ribs and bake.

THICK BARBEQUE SAUCE

Mildred Schmidt

2 medium onions, chopped	2 Tbsp. Worcestershire sauce
3/4 c. Coca-Cola	1/2 tsp. chili powder
3/4 c. catsup	1/2 tsp. salt
2 Tbsp. vinegar	

Combine and cook slowly for 45 minutes.

TOMATO SAUCE

Inez Salzer

Cook tomatoes, strain and measure 4 quarts tomato juice.
Add:

(Cont.)

1 c. cooked onions
1/2 c. celery
1 c. banana peppers or some crushed red pepper
2 bay leaves
1 1/2 tsp. oregano
1 tsp. sugar
2 1/2 tsp. salt

Bring to boil and simmer for 10 - 20 minutes. Pour in jars, seal and process open kettle for 20 minutes.

COLESLAW DRESSING

Estella Neu

In blender, mix:

1/2 c. oil
1/3 c. vinegar
1/2 c. sugar
1/4 tsp. garlic salt

Blend until it looks creamy white. If not, add more sugar. Add 1/4 teaspoon celery seeds.

BEEF MARINADE

Estella Neu

1/2 c. chopped onion
1 clove garlic

Saute' in 1/4 cup oil.
Add:

1/2 tsp. salt
3/4 c. catsup
2 tsp. mustard with horseradish
3/4 tsp. Worcestershire sauce
1/2 c. water
1/4 c. lemon juice
1/4 c. vinegar

Cover and simmer for 15 minutes. Cool. Pour over meat, let stand 5 hours or overnight.

DRESSING FOR MARINATED ONIONS

Karla Pfeifle

1/4 c. vinegar
1/4 c. cooking oil
1/3 c. sugar
1 Tbsp. salt
4 - 5 medium onions

Bring vinegar, oil, sugar and salt to a boil and pour over sliced onions. Let set in refrigerator overnight. Keeps in refrigerator for sometime.

FRENCH DRESSING

Frieda Hummel

3/4 c. salad dressing
1/3 c. French dressing
1/3 c. cream or evaporated milk
2 tsp. sugar
salt and pepper to your taste

Beat until smooth and creamy. This keeps very well.

SALAD DRESSING

Mrs. Cyrus Pfeifle

Mix together:

3 eggs, beaten stiff
1 c. sweet or sour cream
1/2 tsp. salt
1/2 c. vinegar
1 tsp. dry mustard
1/2 c. melted butter
1/2 c. sugar

Cook until creamy, then put in jar and seal. Can be used right away.

HOT VEGETABLE SAUCE

Millie Schrenk
Dallas, Or.

An easy sauce for cauliflower, broccoli or Brussels sprouts. Blend:

1 c. dairy sour cream
1 (10 3/4 oz.) can cream of mushroom soup
2 Tbsp. chopped pimento

Heat to serving temperature. Spoon over hot cooked vegetable and serve, garnished with parsley.

OLD FASHION DRESSING

Mrs. Ervin (Ida) Lammle
Long Lake, S.D.

1 c. mayonnaise
1/2 c. sugar
1/4 c. vinegar

Mix well and set aside for a few days - the longer the better because as this dressing ages it gets thicker. This is a sweet and sour dressing, very good for cabbage slaw and on fruit salad. I always make this double - it will never spoil, even if you keep it for years - the older the better.

Edna Eszlinger

SALAD DRESSING

4 Tbsp. sugar
1 tsp. salt
1/4 tsp. pepper
1 tsp. horseradish, cream style
5 Tbsp. oil
4 Tbsp. vinegar

Put all together in jar, shake well and serve on tossed lettuce salad. Can be stored in refrigerator for several weeks.

Donna Eszlinger

FRENCH DRESSING

1 Tbsp. dry mustard
1 tsp. salt
1/4 c. sugar
1/2 tsp. paprika
pepper
1/2 c. vinegar
1 Tbsp. onion
1 c. salad oil
1 can tomato soup

(Cont.)

Combine first 6 ingredients in blender, then add last 3 ingredients and mix well.

Keeps well in refrigerator.

Donna Lee Eszlinger

CARROT DRESSING

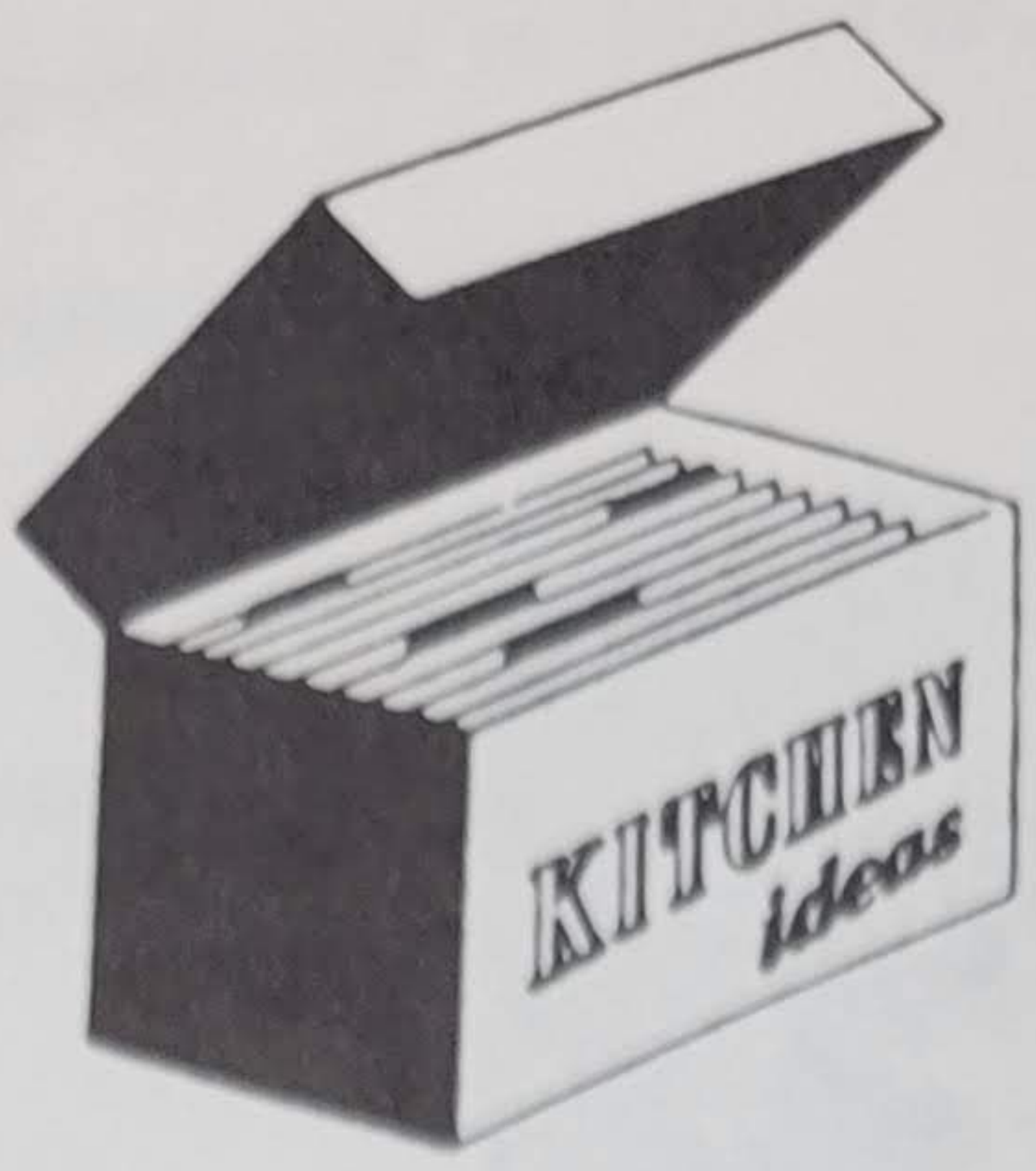
- 1 - 1 1/2 c. shredded carrots
- 1 c. crushed soda crackers
- 1/2 c. chopped onions
- 1/2 c. cream
- 1/2 c. milk
- 3 eggs
- 3 Tbsp. butter
- 1 tsp. salt
- 1/4 tsp. pepper

Combine all ingredients, mixing well. Pour into 1 1/2-quart casserole. Bake at 350° for 35 - 40 minutes, until golden on top.

Write your extra recipes here:

MAIN DISHES

- meat
- fish
- poultry
- cheese
- eggs
- casseroles



To preserve leftover egg yolks for future use, place them into a small bowl and add two tablespoons of salad oil. Then put into refrigerator. The egg yolks will remain soft and fresh, and egg yolks kept in this way can be used in many ways.

You may determine the age of an egg by placing it in the bottom of a bowl of cold water. If it lays on its side, it is strictly fresh. If it stands at an angle it is at least three days old and ten days old if it stands on end.

To keep egg yolks from crumbling when slicing hard-cooked eggs, wet the knife before each cut.

Bread crumbs added to scrambled eggs will improve the flavor and make larger helpings possible.

A tablespoon of vinegar added to the water when poaching eggs will help set the whites so they will not spread.

When cooking eggs it helps prevent cracking if you wet the shells in cold water before placing them in boiling water.

Add a little vinegar to the water when an egg cracks during boiling. It will help seal the egg.

Meringue will not shrink if you spread it on the pie so that it touches the crust on each side and bake it in a moderate oven.

When you cook eggs in the shell, put a big teaspoon of salt in the water. Then the shell won't crack.

Set eggs in pan of warm water before using as this releases all white from shells.

Egg whites for meringue should be set out to room temperature before beating, then they can be beaten to greater volume.

If you want to make a pecan pie and haven't any nuts, substitute crushed cornflakes. They will rise to the top the same as nuts and give a delicious flavor and crunchy surface.

To prevent crust from becoming soggy with cream pie, sprinkle crust with powdered sugar.

Cut drinking straws into short lengths and insert through slits in pie crusts to prevent juice from running over in the oven and permit steam to escape.

Put a layer of marshmallows in the bottom of a pumpkin pie, then add the filling. You will have a nice topping as the marshmallow will come to the top.

If the juice from your apple pie runs over in the oven, shake some salt on it, which causes the juice to burn to a crisp so it can be removed.

Use cooking or salad oil in waffles and hot cakes in the place of shortening. No extra pan or bowl to melt the shortening and no waiting.

MAIN DISHES - - MEAT, FISH, POULTRY, CHEESE, EGGS AND CASSEROLES

OVEN BARBECUED CHICKEN

Terry (Meyer) Entzie
Lehr, N.D.

Sauce:

1 c. ketchup
1/2 c. water
1/4 c. vinegar (or less to taste)
1/4 c. chopped onion
1 1/2 Tbsp. mustard
2 Tbsp. brown sugar
1/2 tsp. salt
1/8 tsp. pepper

Combine ingredients, bring to a boil; simmer 5 minutes.

Roll chicken pieces in flour, place in roaster pan; cover with sauce. Bake at 350° for 1 1/2 hours or until tender. Can also be used with round steak.

SKILLET CAJUN PASTA & CHICKEN

Janice Rott

8 oz. pkg. rotelle macaroni
4 Tbsp. oil
2 whole chicken breasts,
  cut in bite-size pieces
3 Tbsp. flour
1 (16 oz.) can whole tomatoes
1 large red bell pepper cut in 1/2 inch pieces
1 large green pepper cut in 1/2
  inch pieces
1 medium sized onion, diced
1/4 tsp. salt
1/8 tsp. pepper
1/4 tsp. ground cayenne pepper

Cook macaroni. Heat 2 tablespoons oil. Add chicken and fry 5 minutes, stirring until chicken is done. Remove chicken from pan. Heat rest of oil, stir in flour; brown flour. Stir in tomatoes, peppers, onions and spices. Cook about 5 minutes, until vegetables are tender.

Mix together with macaroni.

CREAMY CHICKEN SUPREME

Janet Bendewald

2 lbs. chicken parts
2 Tbsp. melted butter or
  margarine
paprika
1 can Campbell's creamy chicken
  mushroom soup
1/4 c. water
1/4 tsp. thyme leaves, crushed
generous dash pepper
2 c. cooked rice
1 (9 oz.) pkg. frozen cut green
  beans, cooked and drained
2 Tbsp. diced pimento

In 2-quart shallow baking dish (12 x 8 x 2 inches), arrange chicken, skin side up; drizzle with butter. Sprinkle with paprika.

Bake at 350° for 30 minutes. Remove chicken, stir remaining ingredients into drippings. Top with chicken; bake 30 minutes more or until done. Stir rice mixture around chicken before serving.

Makes 4 servings.

CHICKEN DIVAN

Julie Sayler

- 3/4 lb. chicken
- 2 tsp. oil
- 1 c. water
- 1 Tbsp. sherry wine
- 1 pkg. broccoli spears
- 1 can cream of chicken soup
- 1 1/2 c. rice
- 1 Tbsp. Parmesan cheese

Brown chicken in oil. Add water, wine, broccoli and soup. Bring to boil, separating broccoli. Stir in rice. Cover. Remove from heat and let stand 5 minutes. Sprinkle with cheese.

CROCK POT PARTY CHICKEN

Norma Beveridge
Hopkins, Mn.

- 4 skinless chicken breasts
- salt, pepper and paprika
- 1 (4 oz.) can mushrooms, drained
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 c. white wine (optional)
- 1/4 c. flour
- 1 c. sour cream

Season chicken to taste. Brown, if time permits, but not necessary. Place chicken breasts in crock pot; add mushrooms.

Combine mushroom soup, chicken soup and wine.

In separate bowl, mix flour and sour cream and add to soup mixture. Pour over chicken.

Simmer on low setting for 6 hours or on high for 3 - 4 hours. Serve over wild rice.

CRISPY HERB CHICKEN

Leona Schock

- 2 c. Hungry Jack mashed potato flakes
- 2/3 c. grated Parmesan cheese
- 2 Tbsp. parsley flakes
- 1 tsp. onion powder
- 1/2 tsp. garlic salt
- 1/4 tsp. paprika
- 1/8 - 1/4 tsp. pepper
- 3 whole chickens, quartered, skinned, rinsed, patted dry
- 1 c. margarine or butter, melted

Heat oven to 375°. Grease 2 (15 x 10 inch) jelly roll pans or 2 (13 x 9 inch) pans. In medium bowl, combine potato flakes, cheese, parsley flakes, onion powder, garlic salt, paprika and pepper; stir until well mixed. Dip chicken pieces into melted margarine; roll in potato flakes mixture to coat. Place in prepared pans. Bake at 375° for 60 - 75 minutes or until chicken is tender and golden brown. Serve warm or at room temperature.

12 servings.

Tip: For even browning, reverse pan positions halfway through baking.

CHICKEN TETRAZZINI

Leah Puhlmann

Cook 2 - 4 pound chicken in 2 quarts water; cool in stock. Skin pieces and remove bones; cut meat into bite-size pieces.

Saute in 1/2 stick margarine:

1/2 c. chopped celery
1 medium onion

1 bell pepper, cut up

Cook and drain 1 (8 ounce) package of spaghetti noodles, broken. Combine all of the above and add 1 small jar of pimentos cut and drained. (If red bell pepper or red jalapeno peppers are used, I omit the pimentos).

1/2 lb. sharp cheddar cheese, grated
2 heaping Tbsp. jalapeno peppers chopped (add only enough for taste, you may want to only add 1 Tbsp.)

1 (4 oz.) can mushrooms, drained
1 can mushroom soup
1 (3 oz.) pkg. slivered almonds
1 soup can of chicken stock

Pour mixture into 9 x 13 inch baking pan and top with Parmesan cheese. Bake at 350° for 30 - 45 minutes. Can be made a day ahead of serving.

CHICKEN SUPREME

Millie Schrenk
Dallas, Or.

2 pkgs. frozen broccoli, cooked and seasoned
2 c. bite-size chicken, can use more
1 c. mayonnaise
1 tsp. lemon juice

2 cans cream of chicken soup
1/2 tsp. curry powder
1/2 c. grated sharp cheddar cheese
1/2 c. soft bread crumbs for topping
Parmesan cheese (on top)

Put broccoli into a baking dish, then chicken. Mix the next 4 ingredients and pour over chicken. Top with the bread crumbs and cheese. Bake at 350° for 30 minutes.

Laurel Mehrer

CHICKEN TOSTADAS

About 2 hours before serving, rinse and cook a small chicken in boiling, salted water; about 35 minutes or until fork tender. Remove from broth and cool until easy to handle. Discard skin and bones and chop meat. Set aside. (Refrigerate broth for another use.)

Avocado Butter:

3 Tbsp. salad oil

2 Tbsp. cider vinegar

(Cont.)

2 tsp. minced pickled jalapeno pepper
1/2 tsp. sugar
1/2 tsp. salt
1 medium avocado, peeled, diced
1 medium tomato, diced

Combine in a small bowl, cover and refrigerate.

Chicken Mixture:

1 medium onion, finely chopped
1 clove garlic, minced
4 oz. can green chilies, drained
1/2 c. sour cream
3/4 tsp. salt
2 Tbsp. salad oil

In a 3-quart saucepan, heat the salad oil. Cook onion and garlic until tender. Add the chopped chicken, green chilies, sour cream and salt. Heat through and keep warm while preparing flour tortillas.

Fry one tortilla at a time in 1/4 inch of hot salad oil over medium heat, about 30 seconds on each side until lightly browned and blistered. Remove to paper towels to drain.

Serve tortillas topped with shredded lettuce and the warm chicken mixture. Pass the avocado butter to spoon over the tostadas.

Makes 4 - 6 servings.

ONE - DISH CHICKEN 'N GRAVY

Sandra (Retzer) Gjerde
Pennock, Mn.

3 - 3 1/2 lbs. frying chicken pieces
1/4 c. flour
1/4 c. melted butter
8 - 10 small cooked onions
1/4 lb. sliced mushrooms
2/3 c. undiluted Carnation evaporated milk
1 (10 1/2 oz.) can cream of mushroom soup
1 c. grated process-type cheese
3/4 tsp. salt
1/8 tsp. pepper

Dip chicken in flour. Place skin down in melted butter in 2-quart shallow baking dish. Bake uncovered in moderately hot oven (425°) 30 minutes. Turn chicken, bake 15 - 20 minutes longer or until tender. Pour off excess fat. Add onions and mushrooms to chicken. Mix Carnation milk, soup, cheese, salt and pepper; pour over chicken. Sprinkle with paprika if desired. Cover dish with foil. Bake at 325° for 15 - 20 minutes.

Serves 6 - 8.

ROLLED CHICKEN

Mrs. Steve (Denise) Kost
Stockton, Ca.

4 chicken breasts
4 oz. cream cheese, softened
1 c. cooking sherry
2 c. cornflake crumbs
1 egg, beaten
1 can cream of mushroom soup
1 (4 oz.) carton sour cream
fresh mushrooms, sliced

The chicken breasts must be skinned and deboned. Pound them with the bottom of a glass until they are 1/4 inch thick.

Mix the cream cheese and 1/4 cup sherry and salt and pepper together until smooth. Cover the chicken breasts and roll up, tucking sides in so the cream mixture won't come out and tie them with string or skewer with toothpicks. Dip in beaten egg, roll in cornflake crumbs and brown them in oil until they are crisp and golden, maybe 8 - 10 minutes. Remove from the oil, put in a small casserole and cover with the can of mushroom soup, sour cream and 3/4 cup of sherry that you have mixed together.

Bake in a 350° oven for 45 minutes. Cover with sliced mushrooms and bake for 15 more minutes.

This is great served with rice, green salad and French bread.

SWEET - SOUR CHICKEN

Jane Haas

1 c. catsup
1 c. sugar
1/2 c. water
1/2 c. white vinegar
2 tsp. Worcestershire sauce
2 tsp. salt
parsley flakes
garlic salt

Mix all ingredients in a bowl. Pour over raw cut up chicken in pans (foil lined pan(s) enough for 2 chickens). Baste once or twice while baking. Bake at 325 - 350°.

Serve extra sauce from pans for dipping chicken pieces. Use small individual bowls.

CHICKEN TREMENDOUS

Ethel Pfeifle

1 pkg. dry onion soup
1/2 c. uncooked rice
1 layer chicken pieces
1 can cream of chicken soup

Layer ingredients in casserole dish in order given with onion soup on the bottom. Thin the chicken soup with 1 can water. Pour over all. Bake at 350° or until chicken is tender.

BARBECUED CHICKEN

LaVina Huber
Minot N.D.

3 broiler-fryer chickens, halved
1 Tbsp. Accent
salt and pepper
1/2 c. salad oil
1/3 c. ketchup
1/2 c. tomato juice
1/4 c. lemon juice or vinegar
1/2 c. water
1 tsp. each salt and paprika
2 tsp. sugar
1 tsp. Worcestershire sauce
1 small onion, finely chopped
1/4 tsp. Tabasco

Sprinkle each chicken half with 1/2 teaspoon Accent, salt and pepper. To make sauce, combine remaining ingredients in saucepan; heat. Use to barbecue chicken, allowing 1 - 1 1/4 hours total cooking time.

Maralyn Laudon

MARINATED CHICKEN WINGS

1 c. soy sauce
1 tsp. dry mustard
ginger to taste (I used 1/2 tsp.)
1 c. brown sugar
1/2 c. margarine
3/4 c. water

For marinade, combine all ingredients and cook until sugar dissolves. Cool. Pour mixture over 5 - 7 pounds of chicken wings (I bought what I wanted). Disregard tips and break remaining part in 2 pieces. (I cut in two but left tip on.) Marinate wings in sauce in covered pan, refrigerate 8 hours or overnight. Bake in sauce, uncovered, at 250° for 3 hours. Delicious! Makes good hors d'oeuvres when served warm.

ORIENTAL CHICKEN WINGS

Deborah Salzer
Dickinson, N.D.

Mix together:

1/3 c. soy sauce
3 Tbsp. brown sugar
3 Tbsp. sugar
3 Tbsp. vinegar
1 tsp. ground ginger
1/4 tsp. garlic powder
1/2 c. chicken broth

Sprinkle chicken wings (remove tips) with pepper and season salt. Pour marinade over wings. Marinate 6 hours. Drain and bake at 350° uncovered for 1 1/2 hours in shallow pan. Baste with drained marinade often. (Use 16 wings.)

CHICKEN & RICE SUPREME

Mrs. Cyrus Pfeifle

1 can mushroom soup
1 can cream of chicken soup
1 can cheddar cheese soup
2 c. water
1 onion, grated
1 c. rice, uncooked

Mix together and put on top of cut up chicken. Cook for about 2 hours.

CRISPY BAKED CHICKEN

Ermalene Schlepp

1 (2 1/2 - 3 lb.) broiler-fryer, cut-up, skinned
3/4 c. salad dressing
1 c. cornflake crumbs
1/2 c. (2 oz.) grated Parmesan cheese
dash of salt and pepper

Brush chicken with salad dressing; coat with combined ingredients. Place in 9 x 13 inch baking dish. Bake at 350° for 1 hour or until tender.

BAKED CHICKEN

Mavis Schock
and Twila Swanson

4 whole chicken breasts
1 pkg. dried chipped beef
bacon
1 c. sour cream
1 can cream of mushroom soup (undiluted)

Line 9 x 9 inch pan with chipped beef, wrap raw bacon around chicken pieces, mix soup and sour cream and pour over chicken. Cover with plastic wrap, refrigerate overnight. Bake uncovered 3 hours at 275°. Remove from oven 10 - 15 minutes before serving.

MICROWAVE CHICKEN

Glenna Rothfusz

Use a 13 x 9 inch glass pan.

Place 6 - 8 pieces of chicken in pan, over this drizzle 1/4 cup melted butter or margarine and 1 package dry onion soup mix.

Cover with waxed paper and microwave on high for 20 minutes or until done. Turn dish 1/2 way through the cooking time.

ONE DISH MEAL

Nina Farley Mathewson
Janesville, Ca.

1 pkg. dry onion soup mix
1 can creamed celery soup
1 can creamed chicken soup
1 can creamed mushroom soup
1 can water

Stir together, let set 1/2 hour. Stir occasionally. Put in large pan. Pour 1 cup uncooked rice over soup mixture. Lay cut up pieces of 1 chicken on soup mix, cover and bake 1 hour. Take cover off and brown for a few minutes at 350°. Very good.

SUNDAY CHICKEN

Mrs. Wayne (Elsie) Lacher
Zeeland, N.D.

1 can cream of mushroom soup
1 can cream of celery soup
2 cans milk
1 1/2 c. raw rice
1 pkg. dry onion soup mix
1 chicken, cut up

Mix soup and milk and bring to a boil. Remove from heat and add rice. Put in greased 9 x 13 inch pan. Put raw chicken on top of rice mixture and sprinkle dry onion soup mix over all. Cover with foil and bake at 325° for 2 - 2 1/2 hours.

CHICKEN OR PORK CHOPS WITH RICE

Gertrude Engelhardt

Put 1 cup rice, uncooked, on bottom of baking dish or roaster with cover.

Mix together and pour over rice:

1 can cream of chicken or
cream of mushroom soup
1 can water

Place pieces of chicken or pork chops over rice and liquid. Sprinkle with 1 package of dry onion soup mix; cover. Bake at 350° for 1 hour.

Deloris Rudolph

EASY CHICKEN DISH

1 chicken, cut up
1 c. Minute Rice
1 can mushroom soup
1 can celery soup
1 env. onion soup

Place chicken in 9 x 13 inch pan. Mix and heat rest of ingredients and pour over chicken. May do this in microwave. Cover with foil. Bake at 325° for 2 hours.

CHEESY CHICKEN

Deborah Salzer
Dickinson, N.D.

Place chicken breasts in pan, sprinkle with Parmesan cheese. Place bacon to cover chicken pieces and cover with Mozzarella cheese or Swiss. Bake at 350° for approximately 1 hour.

CHICKEN HOTDISH

Dorothy Kammerer Eidahl
Shawano, Wi.

Brown 1 1/2 cups celery, chopped and 1 small onion in 2 tablespoons butter.

Add:

1 can cream of mushroom soup
1 can cream of chicken soup
2 1/2 cans water
2 chicken bouillon cubes
1 tsp. Worcestershire sauce
1/4 tsp. salt
1/4 tsp. pepper

Bring to a boil; add 8 ounce wide noodles and simmer 20 minutes.

Add 1 pound American or Velveeta cheese and 4 cups chopped turkey or chicken.

Place in large baking dish. Sprinkle with potato chips (optional). Bake at 350° for 1 hour 15 minutes.

It takes 1 chicken cooled and cut up. Can do chicken ahead and freeze casserole.

ISLAND STYLE CHICKEN

Estella Neu

1 (8 oz.) can pineapple
  chunks, drained
2 lbs. chicken pieces, browned in
  2 Tbsp. oil

Add:

juice from pineapple
1 can chicken broth
1/4 c. vinegar
2 Tbsp. brown sugar
2 tsp. soy sauce
1/2 tsp. garlic powder

Cover and cook over low heat for 30 minutes. Add pineapple chunks, green pepper, carrots (precooked); cook 10 minutes.

Combine 3 tablespoons cornstarch with 1/4 cup cold water. Stir into sauce, cook until thick. Serve over cooked hot rice.

CHICKEN FILLED SHELLS

(Leftover chicken or turkey a fresh way.)

June Buchholz

2 c. cubed cooked chicken
1 c. cooked peas
1/2 c. mayonnaise
1/3 c. finely chopped onion
1 (12 oz.) pkg. jumbo shells, cooked and drained
1 (10 3/4 oz.) can condensed cream of mushroom soup
1/2 c. water

Mix together first 4 ingredients. Stuff shells. Arrange in single layer in baking dish. Stir water into soup. Pour over shells. Cover with foil, bake in 325° oven for 25 minutes.

Garnish with chopped parsley, if desired.

Serves 8.

CHICKEN A LA CRESCENT

Linda Lou (Retzer) Colquhown
Fargo, N.D.

3 cans crescent rolls
1-3 breasted chicken, cooked or baked
2 (3 oz.) pkgs. cream cheese with chives
2 Tbsp. melted butter
1/3 tsp. lemon juice
1/4 tsp. pepper
2 cans mushrooms, drained

Mix all together and put 1 tablespoon of mixture on each crescent roll. Roll up, enclosing mixture well.

Melt 1 stick margarine and roll each crescent roll in the margarine. Then roll in Pepperidge Farm stuffing mix, coating well. Place on ungreased cookie sheet. Bake at 375° for about 20 minutes.

Sauce:

Thin 1 can cream of chicken soup with milk or Carnation evaporated milk to desired consistency. Do not let boil. Pour over crescent rolls.

Recipe can be doubled. You can freeze unbaked.

Annetta Heinrich

CHICKEN NOODLE HOT DISH

Boil 1 chicken with salt.

Cook 1 package egg noodles (medium size) in chicken broth; do not drain noodles. Fry onions, green pepper and celery in butter (fry slowly). Add 1 cup sweet cream and cut up chicken to noodles. Bake at 350° for 30 minutes.

Olivia Groszhans

CASSEROLE DISH

Butter 12 slices of bread. Cover the bottom of a greased baking dish or pan with 1/2 of the bread.

Mix:

(Cont.)

3 cans tuna or chicken
1 green pepper, chopped
1 onion, chopped
1/2 c. celery, diced
1/2 c. mayonnaise

Spread the mixture over bread and cover with the other half of bread.

Beat 4 eggs and 3 cups milk together very well and pour over the other ingredients. Refrigerate overnight or all day if made in the morning.

Bake 15 minutes in a 325° oven, then spread 2 cans of cream of mushroom soup, 1 cup grated cheddar cheese and a little paprika (sprinkled over the top if desired). Bake another hour.

Serves 8.

BAKED CHICKEN SALAD

Helen Frisch

2 c. cubed cooked chicken
1 c. diced celery
1/4 c. minced onion
1/2 c. toasted slivered almonds
2/3 c. mayonnaise
1/2 tsp. salt
1/2 tsp. pepper
2 Tbsp. lemon juice
1 c. crushed potato chips
1/2 c. grated American cheese

Mix together chicken, celery, onion and almonds. Blend in mayonnaise, salt, pepper and lemon juice. Turn into 7 x 11 inch baking dish. Sprinkle with potato chips and cheese. Bake at 350° about 30 minutes.

BARBECUED TURKEY

Marlene Spitzer

1/2 c. butter or margarine
1 c. chopped celery
1/2 c. onion
1/2 c. green pepper

Saute' the above.
Add:

4 c. diced turkey (leftover or fully cooked)
1/2 c. catsup
1/4 c. firmly packed brown sugar
3 Tbsp. Worcestershire sauce
1 1/2 tsp. chili powder
1 tsp. salt
dash of pepper
Tabasco sauce

Heat thoroughly and serve on buns.

CHICKEN - MACARONI CHEESE

Gertrude Betsch

1 1/2 c. uncooked macaroni
1 c. shredded cheddar cheese
1 1/2 c. diced cooked chicken or turkey
1 (4 oz.) can mushroom stems and pieces, drained
1 (10 1/2 oz.) can condensed cream of chicken soup
1 c. milk
1/2 tsp. salt
1/2 tsp. curry powder

Stir together all ingredients. Pour into ungreased 1 1/2-quart casserole. Cover. Bake at 350° for 1 hour.
4 - 6 servings.

CALIFORNIA CASSEROLE

Phyllis Bendewald

1 (12 oz.) pkg. herb seasoned croutons
1 (20 oz.) pkg. California blend frozen vegetables
3 stalks celery, chopped
1 small onion, chopped
1 can cream of chicken soup
1 (8 oz.) carton sour cream
cubed turkey or chicken meat (4 chicken breasts or equal amount of turkey)

Mix stuffing as directed on package except add 1/3 cup more water. Place half of stuffing mix in 9 x 12 inch pan, over this a layer of meat.

Cook vegetables as directed and drain well. Add to vegetables, celery, onion, sour cream and soup; layer this on meat. Top with remaining dressing. Bake covered at 350° for 45 - 50 minutes.

Can be made ahead and refrigerated (1 day ahead), then bake longer, 1 hour and 15 minutes.

TURKEY OR CHICKEN HOT DISH

Lavina (Heyd) Krueger
Wishek, N.D.

Bake uncovered.

1 box seasoned croutons
1 stick butter or margarine
1 c. chicken or turkey broth
3 c. chicken or turkey, cut up
3/4 c. diced celery
1/2 c. diced onion
1/2 c. mayonnaise or salad dressing
1/2 tsp. salt
2 eggs
1 1/2 c. milk
1 can cream of chicken soup
1 (4 oz.) pkg. grated cheddar cheese

Mix croutons, 1 cup milk, butter and broth. Place 1/2 of this on bottom of a 9 x 13 inch pan. Mix mayonnaise, chicken, salt, celery and onion. Place on first layer and put remaining half of crouton stuffing mix on top of this. Beat the 2 eggs, add a 1/2 cup milk to eggs and pour over mixture in pan. Cover and put in refrigerator overnight. Before baking, add 1 can of cream of chicken soup over the mixture. Bake at 325° for 45 minutes, then reduce heat to 300° and bake 1 hour. Last 15 minutes, top with the 4 ounces of grated cheddar cheese. (Good served with tossed salad, hot rolls and relishes.)

Corrine E. Wolf Harrison
Mason City, Ia.

TURKEY CASSEROLE

3 c. cooked turkey, cut into small pieces
3 hard-boiled eggs, cut into slices
2 - 3 c. chopped cooked celery
3/4 c. salad dressing
3/4 c. cream of chicken soup (1 can)
1/2 c. milk

(Cont.)

2 Tbsp. lemon juice

2 Tbsp. minced dried onion

Cook the celery until it begins to get tender. Then drain. Mix all other ingredients with the celery and pour into a buttered baking dish. Top with the following:

1 1/2 c. crushed potato chips or
dried buttered bread crumbs
1/2 c. grated cheddar cheese
1/2 c. slivered almonds (optional)

Bake 45 - 50 minutes or until bubbly and lightly browned at 350°. This is a very good dish to fix after Thanksgiving or Christmas turkey.

BAKED TURKEY TEMPTER

Elaine Hoffman

1 c. uncooked macaroni
1/4 c. butter
1/4 c. flour
3 Tbsp. nonfat dry milk
1/2 tsp. salt
1/8 tsp. pepper
1 c. water
1 (10 1/2 oz.) can condensed cream of mushroom soup
3/4 c. cooked peas
1 c. chopped cooked turkey (or chicken)
1/2 c. shredded process cheese (Velveeta)

Cook macaroni; melt butter in saucepan. Stir in flour, dry milk, salt and pepper. Gradually add water, stirring constantly. Blend in soup. Cook mixture until thick, stirring constantly. Rinse and drain macaroni and add macaroni, peas and turkey to sauce. Turn into greased casserole. Sprinkle with cheese. Bake at 350° for about 30 minutes.

BROILED FISH WITH MUSTARD SAUCE

Wilma Kracke

3 lbs. fish
1/4 c. melted butter
1/2 tsp. paprika
2 tsp. prepared mustard
juice of 1 lemon
1/2 tsp. salt
1/8 tsp. white pepper

Wash fish quickly in cold water and place on greased broiling rack. Combine remaining ingredients and brush on fish. Broil 8 - 12 minutes, brushing with sauce several times during broiling.

FILLET OF SOLE

Caroline Miller

2 lbs. fillets (cod, haddock, flounder, etc.)
1/4 c. lime juice
1 Tbsp. salad oil
1/2 tsp. salt
pepper

Preheat oven to 450°. Arrange fillets in shallow baking dish. Sprinkle with above ingredients. Bake until just tender (8 - 10 minutes). (Longer if fish is in a block.)

1/2 c. mayonnaise
2 Tbsp. fish broth (from baked
fish)
12 pitted black olives (sliced)
1 Tbsp. chopped parsley

Add fish broth to mayonnaise. Fold in olives and parsley. Spread over fillets and serve.

I usually use only a pound of fish but the same amount of sauce. We like the sauce cold for sandwiches. Or . . . double the sauce for 2 pounds of fish.

SHRIMP CREOLE

Ruth Tuchscher

2 1/2 c. cooked rice
2 small cans shrimp
1 pt. cream
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. Worcestershire sauce
3 Tbsp. catsup
1/2 green pepper, cut fine
a little grated onion

Mix ingredients in order given and bake in a slow oven (350°) for 1 hour.

Serves 6 - 8.

SHRIMP GRUYERE

Mrs. Michael (Sandi) Kessel
Fairport, N.Y.

3 Tbsp. butter
2 Tbsp. oil
1/2 lb. fresh mushrooms, sliced
4 medium green onions,
thinly sliced
2 Tbsp. chopped fresh parsley
1/2 tsp. chervil
1 lb. large fresh shrimp,
deveined
1/4 c. dry white wine
3/4 c. whipping cream
2 oz. grated Gruyere cheese

Melt 2 tablespoons butter with oil in large skillet over medium heat. Add mushrooms, green onions, parsley and chervil and saute' until mushrooms are tender, 5 - 7 minutes. Add shrimp and saute' until just pink, about 3 minutes. Add wine; cover and cook 2 minutes. Remove shrimp and mushrooms using slotted spoon and keep warm. Stir in cream and remaining 1 tablespoon butter. Bring to boil over medium-high heat. Reduce heat and simmer, stirring occasionally until sauce thickens. Return shrimp and mushrooms. Add cheese and stir until melted. Serve over linquine noodles.

BAKED FISH AU GRATIN

Jane Giedt
Sioux Falls, S.D.

1 lb. fresh or frozen fillets
(perch, cod, halibut, etc.)
2 Tbsp. fine cracker crumbs
1 c. canned tomatoes
2 Tbsp. chopped onion
1/4 tsp. salt
1/8 tsp. black pepper
1 Tbsp. butter or margarine
1/4 c. cheddar cheese, shredded

(Cont.)

Grease 1-quart shallow baking dish. Sprinkle with cracker crumbs. Lay fish on crumbs.

Combine tomatoes, onion, salt and pepper; pour over fish. Dot with butter and top with cheese. Bake at 350° for 30 - 35 minutes or until fish flakes when pierced with fork.

Yield: 4 servings.

Estella Neu

BAKED FISH

Prepare cleaned fish, cut into serving pieces, pike or the like.
Mix:

1 c. crushed potato chips
1/4 c. Parmesan cheese
1 tsp. thyme

Dip fish in milk, coat with crumb mixture. Place on cookie sheet. Pour melted butter over fish. Bake in preheated hot oven, 450 - 500°, for 15 minutes.

Mrs. Oscar (Alma) Bertsch

SALMON LOAF

1 can salmon
1 can whole kernel or cream-style corn
1 c. bread crumbs
salt and pepper to taste

Beat 3 eggs lightly; add 1/2 cup milk. Pour egg mixture over salmon, corn and bread crumbs. Mix well. Top with bits of butter. Bake in a loaf pan 30 - 40 minutes at 350°. Serve hot.

CORN FED WIENER WASHDAY SPECIAL

Estella Neu

Cut 8 wieners into 1 inch pieces.
Add:

1 can corn
2 c. canned tomatoes
2 Tbsp. flour
1/4 c. chopped onion
1 tsp. Worcestershire sauce
1 Tbsp. brown sugar
1 tsp. prepared mustard
salt and pepper to taste

Bake for 45 minutes at 350°.

CAULIFLOWER - HAM CASSEROLE

Diann (Jenner) Meier
Bismarck, N.D.

1 head cauliflower, cooked
2 c. cubed ham
1 (3 oz.) can mushrooms

Sauce:

4 Tbsp. butter
1/3 c. flour
1 c. milk

Add:

1 c. cubed American cheese	1/2 c. sour cream
green pepper, diced	onions, diced

Combine together in casserole and top with 1 cup soft bread crumbs mixed with 1 tablespoon butter. Bake at 350° for 40 minutes.

PORK WITH KRAUT DRESSING

Esther Drefs

Can use spare ribs, pork steak or any pork you like, as much as you need for a meal. Place meat in roaster, salt lightly.

Dressing:

1 c. bread cubes	1 c. sauerkraut
1/2 c. cut onions	1 medium apple, cut
1/3 c. cut celery	

Mix, place over pork, cover dressing with foil. Bake 1 1/2 hours at 350°.

Serves 2.

OVEN EASY PORK CHOPS

Amy Woehl

1/4 c. butter	1 egg, beaten
1 c. coarse cracker crumbs	2 Tbsp. milk
3 Tbsp. grated Parmesan cheese	6 pork chops
1/2 tsp. salt	

Place butter in pan in oven to melt.

In shallow bowl, combine crumbs, cheese, salt and pepper.

In another bowl, blend together egg and milk. Dip chops in egg mixture and then in crumb mixture. (Repeat if necessary.) Place in baking pan 13 x 9 x 2 inches. Bake at 325° for 30 minutes.

Carefully turn and bake an additional 30 minutes or until done.

HAM AND GRAVY

Juanita Hernett
Sun City West, Az.

1 - 2 inch center cut ham

Sauce:

2 Tbsp. butter	2 Tbsp. flour
1 c. water	6 Tbsp. catsup
1 finely chopped onion	

Cover and bake in moderate oven 1 1/2 - 2 hours.

SWEET AND SOUR PORK CHOPS

Carol Fey

(If you like sweet and sour, you'll love this!)

- 6 medium pork chops, 1/2 inch thick
- 1/4 c. vegetable oil
- 1 green pepper, cut in squares
- 1 c. sliced celery
- 1 small onion, cut in eighths
- 2 Tbsp. cornstarch
- 1 tsp. salt
- 1/2 c. vinegar
- 3 Tbsp. brown sugar, packed
- 1/2 c. orange juice
- 1 can Manwich sauce
- 1 (8 1/4 oz.) can chunk pineapple, undrained

Trim fat from pork chops. Brown in oil in large skillet; remove and set aside. Add to skillet, green pepper, celery and onion. Saute' lightly, drain fat. Mix cornstarch and brown sugar. Add to skillet with remaining ingredients. Cook stirring constantly, until thickened. Return pork chops to skillet; cover and simmer 30 minutes over low heat. Stir once or twice.

Makes 4 - 6 servings. Serve with rice and or Chinese noodles.

BARBECUED SPARERIBS

Estella Neu

Mix:

- 1 can tomato soup
- 1/2 c. water
- 2 Tbsp. vinegar
- 1 tsp. salt
- 1 Tbsp. celery seeds
- 2 tsp. chili powder
- 1 tsp. paprika
- 1/4 c. brown sugar

Simmer for 10 minutes. Pour over spareribs, bake at 350° until meat is tender. Spoon sauce over meat while baking.

HAM FRIED RICE

Cheryl Klipfel

- 5 c. cold boiled rice
- 3 Tbsp. cooking oil
- 2 eggs
- 1 lb. cubed ham
- 1 medium chopped onion (or green onions)
- 1 can mushrooms
- 1 can bean sprouts

Scramble 2 eggs in 3 tablespoons cooking oil. Add onion. Stir in ham and mushrooms. Fry 3 - 4 minutes; add bean sprouts, cold rice, soy sauce and pepper to taste. Fry.

CRANBERRY HAM LOAF

Agnes Thurn

- 2 1/4 c. ground ham (1 lb.)
- 1/3 c. fine bread crumbs
- 1/4 c. finely chopped onion
- 2 Tbsp. chopped green pepper
- 1/2 tsp. dry mustard
- 2 eggs, slightly beaten
- 1 c. cranberry sauce
- dash allspice and cloves

Combine ham, bread crumbs, onion and green pepper. Mix mustard with eggs. Add ham mixture, crush cranberry sauce and mix with spices. Fill the bottom of a 1-quart casserole with cranberry sauce. Add ham mixture. Bake in a moderate oven (350°) for 50 - 55 minutes. Unmold and serve hot.

RICED PORK CHOPS

Loretta Kramer

6 pork chops
2 c. slightly cooked rice
1 medium onion
1/2 can tomato soup

Brown chops, add salt and pepper to taste. Put onions in roaster or frying pan, sliced thin on each chop. Also a big heaping tablespoon of rice. Pour the tomato soup over this. Add medium amount of water. Bake in moderate oven for 45 - 60 minutes.

POTATO & HAM KNIPLES

Esther Krueger

Sift 3 cups flour.
Add:

1 egg
1/2 tsp. salt

Mix well with enough water to make a soft dough to be rolled out on a floured board as thin as you can. Cut into squares about 3 inches. Put 1 tablespoon potato and ham mixture in each square. Fold over, press together with fingers

Mixture:

Prepare:

2 c. potatoes, diced
1 c. small ham cubes
1 medium sized onion, diced
salt and pepper to taste

Put in frying pan with:

3 Tbsp. lard
2 c. water
little salt

Bring to slow boil, add kniples. Cook until water has boiled away and the kniples are fried.

HEART HEALTHY BEEF COOKOUT

Lynelle Miller

Cut 1 pound boneless top round steak 3/4 - 1 inch thick.

Marinade:

1/4 tsp. minced garlic
2 Tbsp. minced onion

(Cont.)

2 Tbsp. lemon juice
2 Tbsp. low sodium soy sauce
1 Tbsp. honey

Combine garlic, onion, lemon juice, soy sauce and honey. Marinate meat cuts 4 - 6 hours or overnight in refrigerator. Broil over medium coals to desired doneness.

Makes 4 servings.

Linda Rohrbach

PEPPERY ROAST

4 lbs. roast
1 Tbsp. liquid smoke
1 tsp. garlic salt
3 Tbsp. brown sugar
1 tsp. onion salt
1 Tbsp. dry mustard
1/2 c. catsup
dash of ground nutmeg
1 1/2 tsp. salt
2 tsp. celery salt
1 Tbsp. lemon juice
2 tsp. Worcestershire
3 drops Tabasco sauce
2 tsp. pepper

Combine ingredients; pour over roast. Cover and bake slowly at 300° until tender, about 4 hours.

COLORADO POT ROAST

Renee Keller
Fredonia, N.D.

2 Tbsp. flour
1 (4 lb.) beef pot roast
1 c. canned tomatoes
1 c. water
2 cloves garlic
1 Tbsp. salt
1/2 tsp. pepper
1 c. sliced onions
1/4 c. vinegar
1/4 c. lemon juice
1/4 tsp. paprika
1/4 c. ketchup
2 Tbsp. brown sugar
1 Tbsp. Worcestershire sauce
1 tsp. mustard

Rub flour on meat; brown well on all sides in heavy kettle. Slip rack under meat. Add tomatoes, water, garlic, salt and pepper. Cover, simmer 2 hours.

Combine remaining ingredients. Pour over meat; cover and simmer until tender, 1 - 1 1/2 hours.

If desired to serve, remove meat to hot platter; cook dumplings in sauce.

HEART HEALTHY BEEF STIR - FRY

Lynelle Miller

1 lb. lean boneless beef (round steak), sliced 1/4 inch strips
1 Tbsp. vegetable oil
1 small onion, sliced
1 clove garlic, minced
1/2 lb. fresh broccoli, stems sliced 1/8 inch, flowerets, separated
1/2 lb. carrots, cut in 1/8 inch slices
1 Tbsp. low sodium soy sauce

Quickly brown meat strips in hot oil in wok or large skillet, stirring constantly. Add onion, garlic, broccoli stems and carrots. Cook until vegetables are hot but crisp, stirring constantly. Add broccoli flowerets and soy sauce; cook and stir 1 minute.

Makes 4 servings.

ITALIAN STEAK

Mrs. H. H. Spitzer
Bismarck, N.D.

2 (1 1/2 lb.) chuck steaks, each 3/4 inch thick
2 Tbsp. shortening
1 (10 3/4 oz.) can Campbell's tomato soup
1/2 c. water
1 (2 oz.) can sliced mushrooms, drained
1 large clove garlic, minced
1 tsp. oregano, crushed

Trim fat from meat.

In large skillet, brown meat in shortening. Pour off fat. Stir in remaining ingredients. Cover, cook over low heat 1 1/2 hours or until tender. Spoon off fat.

Makes 4 servings.

DEER STEAK

Estella Neu

Cut meat into small pieces.

Mix:

1/4 c. flour
1 tsp. salt
1/2 tsp. pepper

Roll meat in flour mixture. Brown in hot bacon drippings. Brown chopped celery and chopped onion in drippings.

Add 1 tablespoon Worcestershire sauce and 2 cups canned tomatoes. Cook over low heat until tender. Serve over cooked hot rice.

GOOD BROWNED STEW

good

Mrs. H. H. Spitzer
Bismarck, N.D.

2 lbs. boneless beef chuck cut in 1 inch cubes
4 c. hot water
1 tsp. lemon juice
1 tsp. Worcestershire
1 clove garlic, minced
1 medium onion, sliced
1 bay leaf
2 tsp. salt
1/4 tsp. pepper
1 pinch allspice
1 tsp. sugar
6 carrots, quartered
8 small onions
3 potatoes, peeled, cut in 1/8ths

Brown meat thoroughly in 1 - 2 teaspoons fat in large kettle, add remaining ingredients except carrots, whole onions and potatoes. Simmer 1 hour 45 minutes, adding water if necessary. Add carrots, onions and potatoes and cook about 30 minutes or until vegetables are tender. Thicken with flour for gravy effect if desired. Very good.

20 - MINUTE BEEF TERIYAKI

Inez Salzer

1 Tbsp. oil
1 lb. beef chuck strips
1 c. onion slices
1 garlic clove, minced
3/4 tsp. ground ginger
1 c. red and green pepper strips
2 c. bouillon
1 1/2 c. Minute Rice
3 Tbsp. soy sauce
2 Tbsp. sherry wine (optional)

Heat oil and brown beef with onion and garlic. Add ginger, pepper strips and bouillon and bring to a boil. Stir in remaining ingredients. Cover, remove from heat and let stand 5 minutes. Stir and serve.

Makes 4 servings.

BEEF ROULADEN (West Germany)

Rita E. Rueb
Stevensville, Mi.

For each serving:

1 piece of round steak or
sirloin tip 1/8 inch thick
and the size of 4 x 8 inches
chopped dill pickles
chopped onions
chopped bacon, raw
prepared mustard
salt and pepper

Lay slice of meat flat and spread with mustard. Sprinkle liberally with onion, pickle, bacon, salt and pepper. Roll up and secure with 2 toothpicks. Dip in flour and brown in hot oil. Bake for about 1 hour in moderate oven, adding enough liquid to make the best gravy.

PEPPER STEAK WITH RICE

Jeanette Sorge
Aberdeen, S.D.

3 c. hot cooked rice
1 lb. lean beef round steak
cut 1/2 inch thick
1 Tbsp. paprika
2 Tbsp. butter or margarine
2 cloves garlic, crushed
1 1/2 c. beef broth
1 c. sliced green onion, including
tops
2 green peppers, cut in strips
2 Tbsp. cornstarch
1/4 c. each water and soy sauce
2 large fresh tomatoes, cut in
eighths

While rice is cooking, pound steak to 1/4 inch wide strips. Sprinkle meat with paprika and allow to stand while preparing other ingredients. Using a large skillet, brown meat in butter. Add garlic and broth. Cover and simmer 30 minutes. Stir in onions and green peppers. Cover and cook 5 minutes more. Blend cornstarch, water and soy sauce. Stir into meat mixture. Cook, stirring until clear and thickened, about 2 minutes. Add tomatoes and stir gently. Serve over beds of fluffy rice.

Makes 6 servings.

BISCUIT - TOPPED STROGANOFF

Norma Beveridge
Hopkins, Mn.

1 lb. ground beef
1 (4 oz.) can mushrooms, drained
1 (3 1/2 oz.) can French fried onions, reserve 1/2 c.
1 (10 1/2 oz.) can cream of mushroom soup
1/2 c. sour cream

Topping:

1/2 c. sour cream
1 egg
1 tsp. celery seed
1/2 tsp. salt
1 (10 oz.) can refrigerated biscuits (10 biscuits)

Brown beef; drain. In ungreased 2 1/2 - 3 quart shallow casserole, combine beef, mushrooms and French fried onions.

In medium saucepan, heat soup until bubbly; stir in 1/2 cup sour cream. Pour over meat mixture. Cover casserole. In small bowl, combine 1/2 cup sour cream, egg, celery seed and salt; cover. Both casserole and topping mixture may be refrigerated at this point and baked later.

To serve, separate biscuit dough into 10 biscuits, then cut in half, forming 20 half-circles. Place biscuits upright (cut-side-down) around edge of casserole. Sprinkle reserved 1/2 cup onions over biscuits. Pour topping over biscuits. Bake in preheated 375° oven 30 - 40 minutes, until deep brown. Serves 4 - 5.

EASY SWISS STEAK

Donna Eszlinger

1 large slab round steak
sour cream to cover steak
1 pkg. dry onion soup

Place steak into baking pan, cover with sour cream and sprinkle with dry onion soup. Cover with aluminum foil.

Bake 1 1/2 hours. Meat can be cut with a fork.

SWISS STEAK

Mrs. Caroline Meidinger
Fredonia, N.D.

1 large slab round steak 1/2 inch thick
flour
salt
pepper
1 large onion, sliced thin
1 qt. tomatoes
1 can cream of mushroom soup

Cut steak in serving pieces. Dredge meat on both sides in flour to which salt and pepper have been added. Pound very well with steak pounder. Brown meat in small amount of grease in hot skillet. Transfer meat to roaster and alternate layers of meat and thin slices of onion.

Combine tomatoes and soup; pour over meat. Bake at 350° for 2 hours.

Elsie Bertsch

SWISS STEAK

Cut round steak into serving pieces. Pound on both sides. Roll in seasoned flour, salt, pepper, garlic and onion powder to taste. Fry steaks on both sides. Place into a roaster.

1 can cream of celery soup
1 jar tomatoes
1 Tbsp. Heinz 57 Sauce
salt
pepper
water

Mix in frying pan with drippings and add to steak. Add peppers and onions. Place in a 350° oven. Bake until tender (1 1/2 - 2 hours).

SALISBURY STEAK

Rita Ost

1 1/2 lbs. hamburger
1/4 c. raw rice, precooked
1 onion, diced
1 tsp. salt
1 tsp. parsley flakes
1/4 tsp. pepper
1 egg

Mix well and shape into hamburger patties. Cover with the following sauce:

1 can condensed beef consomme
1 (4 oz.) can mushrooms, drained
1/3 c. catsup
1 Tbsp. cornstarch
1/4 tsp. leaf basil
1 tsp. Worcestershire sauce

Bake at 350° for about 1 hour.

TWICE BLESSED ROUND STEAK

Leona Neu

2 c. cubed cooked round steak
1 c. left-over gravy.

Saute':

1/2 c. chopped onion
1/2 c. diced celery
1/4 c. diced green peppers

Mix:

2 c. canned tomatoes
2 Tbsp. flour
1 c. cooked corn
salt and pepper to taste

Mix vegetables and meat with tomatoes. Bake in casserole, covered for 45 minutes at 350°.

Cornmeal Biscuits:

Scald 1 cup milk; add 1/4 cup cornmeal and cool.

Add 2 cups Bisquick; blend. Drop on boiling casserole and bake 20 minutes until golden brown.

EASY STEAK DINNER

Loretta Kramer

1 env. dry onion soup mix
1 1/2 lbs. round steak (1 inch thick)
1 can cream of mushroom soup (no salt or pepper at all)

Grease bottom of casserole, sprinkle half the contents of 1 envelope dry onion soup over this, place the round steak. Top the steak with remaining soup mix (no salt or pepper at all). Spread on can of cream of mushroom soup over the steak. Bake at 375° for 1 1/2 hours. Meat will have gravy for potatoes.

Serves 4 - 6.

LIVER

Marcella Ulrich

Prepared a new delicious way.

1 1/2 lbs. liver, cut in small cubes
1/4 c. chopped green peppers
1/4 c. chopped onions
1/4 c. chopped celery
2 tsp. sugar
1/4 c. catsup
2 c. tomatoes

Roll liver cubes in flour and brown in lard. Add other ingredients. Serve with mashed potatoes.

MEAT LOAF

Ethel Pfeifle

1 1/2 lbs. ground beef
3/4 c. bread crumbs or oatmeal
1 egg
1/4 c. chopped green pepper
1 medium size onion, chopped
1 1/4 tsp. salt
1/4 tsp. pepper
1/2 small can tomato sauce

Mix ingredients and form a loaf. Mix the other half can tomato sauce with:

2 Tbsp. vinegar
2 Tbsp. prepared mustard
2 Tbsp. brown sugar

Pour over meat loaf and bake at 350° for 1 1/2 hours.

HAMBURGER MEAT LOAF

Viola (Goehring) Olson
Langford, S.D.

2 lbs. hamburger
1/2 c. chopped onion
1 c. oatmeal
3 eggs
1 Tbsp. Heinz 57
salt and pepper to taste

(Cont.)

Mix all together and bake until done.
Serves 8.

Mollie Marzolf

PIGS IN THE BLANKET

1 c. rice
1 tsp. salt
1 1/2 c. water

Cook until water is all absorbed by rice.
Add:

1 lb. hamburger
1 c. finely diced ham
1 small onion, chopped
1/2 tsp. garlic powder
salt and pepper to taste

Mix thoroughly and roll in parboiled cabbage leaves. Set in casserole. Add 1/2 cup water. Bake 2 hours at 350°. After first hour, pour 1 can of tomato sauce or soup over all. This can also be used to stuff peppers.

HALUPSY

Carol Fey

1 lb. hamburger
1/2 c. rice
onion, celery, salt and pepper to taste
8 medium to large cabbage leaves
1 can tomato soup
1 1/2 c. cream

Mix the first 3 raw ingredients. Divide into 8 portions and place 1 portion on a raw cabbage leaf. Close to seal.

Cook or bake about 1 hour until rice is soft. Add some water while cooking to prevent sticking or burning. When rice is soft, add tomato soup and cream and heat through.

HALUPSIE (Pigs in the Blanket)

Mrs. Emma Speidel

1 small firm head cabbage
1 Tbsp. salt
1/4 c. vinegar
1 lb. beef hamburger and 1/2 lb. pork burger
1 small onion
1 c. raw rice
3 c. water
1 can tomato soup or tomatoes
1/2 c. sweet cream or evaporated milk
2 tsp. salt and pepper

Cut core out of the cabbage and soak cabbage in vinegar and boiling water until leaves come off.

Mix hamburger, washed rice, onions, salt and pepper. Fill the leaves with mixture, roll up and place in a greased roaster. Add 3 cups water. Bake 2 hours at 325°. Pour the cream and tomato soup over cabbage rolls and continue baking 30 minutes.

FLEISCHKEICHLA
(An old recipe.)

Clara Ehley

Filling:

3/4 lb. ground pork
1/4 lb. ground beef
1 onion, chopped fine
1 tsp. salt
1/2 tsp. pepper
1 egg

Add enough cold water to make it soft, mix well and then prepare ingredients for the blankets.

Blankets:

1 Tbsp. sugar
1 tsp. salt
2 eggs
1 heaping Tbsp. thick sour cream
1 1/2 c. sweet milk
3 c. sifted flour
1 heaping tsp. baking powder
3 dashes nutmeg

Mix into a dough, adding flour as needed to keep it from getting sticky. Roll out on a floured board until as thin as possible (1/8 inch or less), adding flour as needed. With sharp knife, cut into squares about 4 - 6 inches each way. Now place a roll of the meat mixture in each square, fold the dough over it, pinch down the edges very solidly and seal it in. Fry in deep fat, turning constantly. They are done when the blankets are golden brown.

STUFFED PEPPER CUPS

Mrs. James (Joy) Goehring

Cut off tops of 6 medium green peppers; remove seeds and membrane. Precook green pepper cups in boiling salted water about 5 minutes; drain. (For crisp peppers, omit precooking.)

Sprinkle inside of cups generously with salt, if desired.

Cook 1 pound ground beef and 1/3 cup chopped onion until meat is lightly browned; drain, if necessary. Season with 1/2 teaspoon salt and a dash of pepper. Add 1 (1 pound) can tomatoes, 1/2 cup water, 1/2 cup uncooked long grain rice and 1 teaspoon Worcestershire sauce. Cover and simmer until rice is tender, about 15 minutes. Stir in 4 ounces sharp process American cheese, shredded (1 cup).

Stuff peppers; stand upright in 10 x 6 x 1 1/2 inch baking dish. Bake uncovered at 350° for 20 - 25 minutes.

Note: I use this recipe without the pepper cups as a hotdish.

Esther Klipfel

STUFFED PEPPERS (Microwave)

4 green peppers
1 lb. hamburger
1 chopped onion
2 c. cooked rice
1 can tomato sauce
2 Tbsp. chopped celery
1 tsp. salt
dash of pepper

(Cont.)

Combine hamburger and onion and place in microwave 2 - 3 minutes, until slightly brown. Add remaining ingredients except peppers. Mix well. Cut top off pepper, remove seeds. Stuff with mixture, place on baking sheet. Cover with plastic wrap and microwave 12 - 15 minutes on high.

Mrs. Cyrus Pfeifle

FLEISH KIECHLA

1/4 c. oil
1 c. half & half
1 c. milk
1 Tbsp. salt
flour

Warm milk and cream to lukewarm, then add 5 - 6 cups of flour. Make balls and roll out saucer size. Put in hamburger mixture:

1 lb. hamburger
1 egg
1 tsp. salt
1/2 tsp. pepper
onion

Put in raw, then seal your kiechla and deep fry.

BAKED MEATBALLS

2 eggs
1/2 c. milk
1 Tbsp. minced onion
3 slices bread, cubed
2 tsp. salt
1/4 tsp. pepper
2 lbs. ground beef

Heat oven to 350°. Beat eggs and milk. Stir in onion, bread and seasoning. Add beef and mix well. Shape 1/4 th cup mixture into balls. Place in shallow pan. Bake 30 - 40 minutes. When baked, place in casserole. Top with 1 can cream of mushroom soup. Heat in oven. Makes about 18 small meatballs.

Vera Glur

SWEDISH MEATBALLS

1 lb. ground beef
1/2 c. dry bread crumbs
1 egg
2/3 c. milk
2 Tbsp. onion, chopped fine
1 tsp. salt
1/2 tsp. pepper
1/8 tsp. nutmeg
1/2 tsp. celery salt

Mix together and form into balls. Brown in hot fat. Add 1/2 cup hot water. Cover and simmer 20 minutes. Serve hot with slightly thickened gravy made with 1/2 water and 1/2 milk.

SWEET - SOUR MEATBALLS

Linda Schlenker
Kulm, N.D.

1 egg
1 c. dry bread crumbs
3/4 c. milk
1 Tbsp. Worcestershire sauce

1 1/2 lbs. ground beef
1/4 minced onion
1 tsp. salt
1/4 tsp. pepper
1/2 tsp. dry mustard
1/2 tsp. garlic salt

Combine ingredients and shape into 24 balls. Brown on all sides about 20 minutes. Remove meatballs from skillet and keep warm. Drain off fat.

Sauce:

1 can pineapple tidbits, drained
(reserve liquid)
1/3 c. vinegar
1 Tbsp. soy sauce
1 Tbsp. cornstarch
1/2 c. brown sugar
1/2 c. chopped green pepper

Stir pineapple syrup, vinegar and soy sauce into skillet. Mix cornstarch and sugar into syrup mixture. Cook and stir constantly until mixture thickens and boils, 1 minute. Add pineapple tidbits, green pepper and meatballs. Simmer until done.

BAR - B - QUE MEATBALLS

Sandra Miller

1 1/2 lbs. hamburger
3/4 c. oatmeal
1 c. milk
3 Tbsp. onion, chopped
1 1/2 tsp. salt and pepper

Mix and let set awhile and form into meatballs and put in a cake pan and top with the following sauce and bake for 1 hour at 350°.

Sauce:

1 Tbsp. Worcestershire sauce
2 Tbsp. brown sugar
1 c. catsup
1/2 c. water

OVEN PORCUPINES

Darlene Glaesman

1 lb. ground beef
1/2 c. uncooked regular rice
1/2 c. water
1/3 c. chopped onion
1 tsp. salt
1/2 tsp. celery salt
1/8 tsp. garlic powder
1/8 tsp. pepper
1 (15 oz.) can tomato sauce
1 c. water
2 tsp. Worcestershire sauce

Mix meat, rice, 1/2 cup water, onion, salts, garlic powder and pepper. Shape mixture into balls. Place meatballs in ungreased baking dish, 8 x 8 x 2 inches. Stir together remaining ingredients. Pour over meatballs. Cover with aluminum foil. Bake 45 minutes; uncover and bake 15 minutes longer at 350°.

SNAPPY GLAZED MEATBALLS

Ida Kramer

1 lb. ground beef	1 egg, slightly beaten
1/4 c. dry bread crumbs	1 c. chili sauce
1 tsp. salt	10 oz. jar (1 c.) grape jelly
1 small onion, chopped	

In a medium bowl, combine ground beef, bread crumbs, salt, onions and egg; mix well. Shape into 1 inch balls.

In medium skillet, brown meatballs, turning occasionally; drain. Add remaining ingredients; simmer 15 minutes, stirring occasionally to coat meatballs with glaze. Serve warm in chafing or electric pan.

Makes 24 - 30 appetizers.

Tip: For Snappy Glazed Wieners, substitute 1 pound wieners, cut up or cocktail franks for meatballs.

WAIKIKI MEATBALLS

JoAnne Iszler
Belgrade, Mt.

1 1/2 lbs. ground beef	1/4 c. milk
2/3 c. cracker crumbs	1 egg
1/3 c. minced onion	1 1/2 tsp. salt
	1/4 tsp. ginger

Mix these ingredients and shape into meatballs. Brown and drain fat from skillet.

Mix:

2 Tbsp. cornstarch	1 Tbsp. soy sauce
1/2 c. brown sugar	juice reserved from a 13 1/2 oz. can pineapple (either tidbits or crushed)
1/3 c. vinegar	

Put into skillet and cook until thick and smooth. Now add your meatballs, the pineapple and about 1/3 cup chopped green peppers. Simmer until all is heated through and serve hot over a bed of rice, noodles or chow mein noodles.

SWEDISH MEATBALLS

Edna Eszlinger

Stir 1/3 cup water into seasoning mix in a large bowl. Add 1 pound ground beef; mix well. Form into 1 1/2 inch meatballs. Heat 2 tablespoons butter or oil in a large skillet and cook meatballs 5 minutes, turning once. Spoon off excess fat. Gradually add 2 cups milk to sauce. Mix well. Pour over meatballs and simmer, stirring constantly, until sauce thickens. Serve over rice or noodles.

CHEESE MEAT LOAF

Esther Erlenbusch
and Barb Marsh

1 1/2 lbs. lean ground beef
1/2 c. coarsely crumbled soda crackers (about 16 squares)
1/2 c. chopped onion
1/3 c. chopped green pepper
1 tsp. salt
1/2 tsp. celery salt
1/2 tsp. paprika
1/4 tsp. pepper
1 1/2 c. (6 oz.) cubed cheddar cheese
2 eggs, slightly beaten
3/4 c. milk

In a large bowl, combine beef, crumbs, onion, green pepper, salt, celery salt, paprika and pepper; add cheese, eggs and milk. Mix lightly just until blended. In baking pan, shape into loaf.

Bake 1 hour in preheated 350° oven. Makes 6 - 8 servings.

ALREADY READY FOR MEAT LOAF PINWHEEL

Barb Marsh
and Esther Erlenbusch

1/2 lb. ground beef
1 c. soft bread crumbs
1 (8 oz.) jar Cheez Whiz pasteurized process cheese spread
1 egg, beaten
1/4 tsp. salt
1 1/2 c. cooked rice
2 Tbsp. chopped parsley

Combine meat, crumbs, half of process cheese spread, egg and salt; mix lightly. Pat out meat mixture to cover 12 x 10 inch rectangle of foil.

Combine remaining process cheese spread, rice and parsley; spread over meat. Roll up, starting at narrow end. Wrap securely; refrigerate several hours or overnight. Cut roll into 8 slices; place in baking dish. Bake at 350° for 30 - 35 minutes or until meat is done.

8 servings.

LaVerne Giedt

MEAT LOAF (Microwave)

(650 - 700 watt oven.)

1 lb. ground beef
2 slices soft bread
1/4 c. celery, diced
1/8 tsp. minced garlic
1 tsp. salt
1 egg
1/2 c. tomato juice
1/4 c. onion, diced
1/8 tsp. black pepper

Soak bread in tomato juice. Add egg and beat together. Add seasonings, ground beef and remainder of ingredients. Shape into loaf pan (glass or ceramic) and cook at full power 6 minutes. Top with the following glaze.

Glaze:

1/3 c. catsup
1 Tbsp. prepared mustard
1 Tbsp. brown sugar
1 tsp. Worcestershire sauce

(Cont.)

Return to oven and cook at full power for 5 - 6 minutes or temperature of 160° with temperature probe. Remove from oven and cover with aluminum foil (shiny side down) until ready to serve.

Amy Louise Lehr
St. Louis Park, Mn.

B B Q BEEF

Place 3 pound chuck roast (covered with brown sugar), in crock pot 8 hours. Drain and shred.

Add:

1 small bottle catsup
4 Tbsp. Worcestershire sauce
2 Tbsp. mustard
3 Tbsp. brown sugar
2 Tbsp. liquid smoke
dash Tabasco sauce

Simmer 30 minutes or longer.

Loretta Heyd
Grand Forks, N.D.

BARBECUE

Brown 1 pound lean hamburger.

Add:

2 medium size onions
1 can tomato soup
1 tsp. sugar
1 tsp. prepared mustard
1 Tbsp. vinegar
1 Tbsp. catsup

Let simmer for 45 minutes. Serve on buns.

GLOP

So-So

Marlene Spitzer

1 small pkg. Nacho Cheese Doritos
1 lb. hamburger, browned
1 (8 oz.) brick mild cheddar cheese, shredded
1 can Mexi beans, heated
need [illegible] these beans
1 can enchilada sauce, heated
1/2 head lettuce, shredded
chopped tomatoes (optional)
black olives (optional)
chopped onions (optional)

Preheat oven to 350°. Place chips in bottom of casserole. Top with browned hamburger and 1/2 of the cheese. Put in oven until cheese melts. Remove and top with heated Mexi-beans, rest of cheese and lettuce. Pour heated sauce over the top. Top with remaining ingredients.

SEATTLE LUNCH

Marlene Spitzer

1 1/2 lbs. hamburger, browned
1 large onion
1 can whole kernel corn
1 can tomato soup
1 can mushroom soup
1/2 c. grated cheese
1 jar pimentos
1/2 green pepper
1/2 c. celery
1 can mushrooms

Cook spaghetti (1 box long spaghetti or 1 1/2 cups). Combine all ingredients, dot with butter and bread crumbs. Bake 1 hour at 350°.

JACK POT HAMBURGER MEAL

Mrs. Adolph (Dorene) Rueb

1 lb. ground beef
1/2 c. chopped onion
1/2 c. chopped green pepper
3 1/2 - 4 c. tomatoes
1 1/2 tsp. Worcestershire sauce
1 1/2 tsp. salt
1/4 tsp. pepper
1 1/2 c. water
6 oz. pkg. extra wide noodles

Brown beef, onions and green pepper in large skillet and stir in remaining ingredients except noodles. Sprinkle uncooked noodles over top. Cover tightly, bring to a boil and cook over medium heat about 12 minutes.. Remove cover and stir. Ready to serve.

MEATBALL HOT DISH

Edna Eszlinger

2 lbs. ground beef
1 egg, beaten
1 c. tomato juice
1 Tbsp. flour
1/2 c. bread crumbs
salt and pepper to taste

Mix all together. Form into balls, brown them. Put in casserole. Cover with:

1 can mushroom soup
1 c. chopped onions
2 c. chopped celery
4 c. raw potatoes, cubed

Bake 1 1/2 hours at 350°.

REUBEN CASSEROLE

So-So.
Very Rich

Marlene Spitzer

1 (16 oz.) can sauerkraut, undrained
12 oz. corned beef, canned or sliced crumbled or torn into small pieces
2 c. Swiss cheese, shredded
1/2 c. lite mayonnaise
1/4 c. Thousand Island dressing
2 fresh tomatoes, sliced
2 Tbsp. melted butter
1/4 c. pumpernickel or rye bread crumbs

Place sauerkraut in 1 1/2-quart baking dish. Top with layer of beef, then cheese.

Combine both dressings, spread over cheese. Top with tomato slices; set aside.

Combine butter and bread crumbs in small bowl; sprinkle over tomato slices. Microwave at 70% power for 12 - 14 minutes or bake at 350° for 45 minutes. Let stand 5 minutes before serving.

Yield: 6 - 8 servings.

HAMBURGER GOULASH

Viola (Goehring) Olson
Langford, S.D.

2 lbs. hamburger
1 chopped onion
salt and pepper to taste
3 c. spaghetti or macaroni
2 cans tomato soup

Fry hamburger and onion; cook spaghetti and drain. Mix with hamburger and tomato soup.

Serves 8.

BEAN CASSEROLE

Estella (Reich) Merkel
Eureka, S.D.

1 1/2 lbs. hamburger
1 medium onion
1 c. celery

Brown.

1 can tomato soup or sauce
1 Tbsp. vinegar
1 Tbsp. brown sugar
1 tsp. dry mustard
1 (21 oz.) can pork 'n beans

Mix the above. Bake 45 minutes at 350°.

BEEF CASSEROLE

Vivian Meidinger

1 1/2 lbs. hamburger, saute' with onion, green pepper or celery
1 can milk
1 can mushrooms
1 can cream of celery soup
1 can beef barley or Manhandler beef soup
1 can chicken gumbo soup
8 oz. Chinese noodles (save some for top)

Bake at 350° for 1 hour.

BEEF SUPREME

Mavis Schock

1 lb. hamburger
1/4 c. bread crumbs or crushed saltines
1 egg, beaten
1/2 tsp. salt
1/2 tsp. pepper
1/4 c. chopped onion
1 stalk chopped celery

Shape into steaks. Pour 1 can mushroom soup and 1/2 cup water over steaks and bake at 325° for about 1 hour.

HOT DISH

Lynn Rerick

1 lb. hamburger
1 small onion, chopped
1/2 c. chopped celery
1/4 c. chopped green pepper
1 can chicken noodle soup
1 can tomato soup

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1 1/4 c. water
1/2 c. uncooked rice

Brown together hamburger,
maining ingredients. Bake covered
Uncover and bake for an additional

POTATO & MEAT PIE

Dough for Crust:

3 eggs, beaten
3/4 c. sweet cream (fill cup
with milk to 1 c.)
1/4 c. Crisco

Mix dough well to a nice spon

Filling:

1/2 country-style sausage
1 slice ham
salt and pepper to taste*

*Don't forget the meat has b
Note: We like all beef saus
Mix well. Roll out dough o
pan, let ends hang over the sides
over the top and overlap. Stick
Bake at 375 - 400° for 1 ho
with a fork, if so turn the heat
Very good.

MARGETTE - HOT DISH

1 lb. ground beef
1/2 c. chopped onions
1 c. sliced ripe olives (may buy
ready chopped - 2 small ca
1 (3 oz.) can mushrooms

Brown beef and onion. A
juice. Add all other ingredie
1 hour (personal preferrence
cover) in 350° oven for usuall

1 1/4 c. water
1/2 c. uncooked rice
salt and pepper to taste

Brown together hamburger, onion, celery, green pepper; add remaining ingredients. Bake covered in 375° oven for 45 minutes. Uncover and bake for an additional 15 minutes.

POTATO & MEAT PIE

Mrs. Alma Rueb

Dough for Crust:

3 eggs, beaten
3/4 c. sweet cream (fill cup with milk to 1 c.)
1/4 c. Crisco
1/2 tsp. salt
1/2 tsp. baking powder
3 1/2 c. flour

Mix dough well to a nice spongy dough.

Filling:

1/2 country-style sausage
1 slice ham
salt and pepper to taste*
1 medium onion
4 - 5 large potatoes (depending on size) diced small

*Don't forget the meat has been seasoned.

Note: We like all beef sausage and ham.

Mix well. Roll out dough on floured board. Put in 9 x 13 inch cake pan, let ends hang over the sides. Fill with the ingredients, pull dough over the top and overlap. Stick in toothpicks to hold in place.

Bake at 375 - 400° for 1 hour 15 minutes. Test if potatoes are soft with a fork, if so turn the heat off and cover with tin foil for a while. Very good.

MARGETTE - HOT DISH

Good

Francine Rutschke
Zeeland, N.D.

1 lb. ground beef
1/2 c. chopped onions
1 c. sliced ripe olives (may buy ready chopped - 2 small cans)
1 (3 oz.) can mushrooms
1 can tomato soup
1 can water
1/2 lb. Velveeta cheese, cubed (be sure to use Velveeta)
12 oz. pkg. noodles, cooked and drained (wide or crinkle cut)

Brown beef and onion. Add olives and mushrooms with mushroom juice. Add all other ingredients and mix well. Bake without cover for 1 hour (personal preferrence with cover, noodles get too crisp without cover) in 350° oven for usually 45 minutes.

MILLION DOLLAR HOT DISH

Gaylene (Landsiedel) Ptacek
Cogswell, N.D.

1 lb. pkg. wide egg noodles
2 lbs. hamburger
2/3 c. chopped celery
1/4 c. chopped onions
2 cans cream of mushroom soup
2 cans cream of chicken soup
1 can tomato soup
1 (4 oz.) jar Spanish olives

Brown hamburger with celery, onion and a little salt and pepper. Drain off grease. Cook egg noodles without salt. Add cooked noodles and soups to browned hamburger. Bake covered at 325° for 45 minutes. Slice olives and pour sliced olives (juice and all) over the top of the hot dish. Bake covered an additional 15 minutes.

Serves 10 - 12.

HAMBURGER PIE

Mrs. Leonard Baumann

Heat 1/3 cupful bacon drippings or shortening in an iron skillet. Add 2 large onions, chopped fine and stir until browned. Add about 1 1/2 pounds ground beef. Cook until nicely brown. Mix 2 tablespoons flour and 3 cups milk. Add to the above mixture; cook until mixture thickens and makes a nice gravy.

Mix a biscuit dough by sifting together:

2 c. flour
1/2 tsp. soda
1 tsp. baking powder
1/2 tsp. salt

To this add 3/4 cup rich sour cream. Roll out 1 inch thick and cut with medium sized biscuit cutter. Put the biscuits on top of the hamburger gravy and place in hot oven until biscuits are golden brown. Serve at once.

QUICK HOT DISH

Mavis Erlenbusch

1 lb. hamburger Ugh.
3 onions, chopped

Fry together.
Boil together for 10 minutes:

3 large potatoes, diced
1/2 c. rice

Combine all ingredients. Add salt and pepper to taste, then add a large can of tomatoes or can use tomato soup. Bake at 350° for 1/2 - 3/4 hour. Can also be made on stove top.

GUMBO STEW

Vonnie Dollinger
Mobridge, S.D.

2 lbs. hamburger, browned and drained
3 cans vegetable soup
2 - 3 cans water

Mix all ingredients and simmer for 15 minutes. Before serving, add 1 pound Velveeta cheese, cubed. Serve over Frito corn chips.

HAMBURGER HOT DISH

Esther Stroh

- 1/2 pkg. wide egg noodles, cooked
- 2 lbs. hamburger
- 1 pkg. onion soup mix
- 1 green pepper
- salt and pepper to taste
- 1 can corn, drained
- 1 can mushrooms
- 1 can tomato soup
- 1 can mushroom or celery soup
- 3/4 c. Velveeta cheese

Brown hamburger, onion soup mix, green pepper and salt and pepper to taste.

Mix all ingredients together. Bake 45 minutes in a 325° oven.

HAMBURGER HOT DISH

Shirley Weszner

- 1 lb. hamburger
- 1 c. rice
- 1 can chicken gumbo soup
- 2 cans water
- 1 Tbsp. brown sugar
- salt, pepper, onion to taste

Brown hamburger and onion. Add remaining ingredients. Bake approximately 1 hour at 350°.

HOT DISH

Good

Mrs. George (Olga) Kost

- 1 lb. lean hamburger
- 1/2 pkg. dry onion soup mix
- 1/4 c. green pepper, diced
- 1/4 c. celery, diced
- a few carrot pieces

Fry hamburger until brown; add soup mix and fry a little more. Add celery, carrots and peppers; simmer 5 minutes. Cook 8 ounces wide noodles or macaroni until about 1/2 done. Add to hamburger mixture with 1/2 can of mushroom soup and 1 can of tomato soup. Cheese can be added also. Bake for about 45 minutes at 350°.

AMERICAN CHOW MEIN

Tina Eszlinger

Dice 2 pounds fresh lean pork. Season with salt and brown lightly. Add some water and simmer until almost soft, then add:

- 3 c. diced celery
- 1 1/2 c. diced onions
- 5 c. water

Cook until tender. Thicken with cornstarch and serve over hot cooked rice.

STEAK CASSEROLE HOT DISH

Fern McCleary

1 (2 lb.) round steak, cubed
3 - 4 medium potatoes, sliced
3 - 4 medium onions, sliced
3 - 4 carrots, sliced
1 can peas
1 can tomato soup
1 can water
salt and pepper to taste

Mix all ingredients together. Bake for 1 1/2 hours at 350°.

KIDNEY BEAN CASSEROLE

Leona Neu

Cook potatoes in jackets.
Fry 1/2 pound cut bacon; drain.
Cook 1 pound ground beef; drain.
Saute' 1/2 cup chopped onion.
Mix:

16 oz. can kidney beans with juice
1 can tomato soup
beef
onion
1 qt. cubed potatoes

Pour in casserole. Sprinkle with bacon. Bake 1 hour at 325°, uncovered.

THREE BEAN HOT DISH

Helen Frisch

1 lb. hamburger
1/2 lb. bacon
medium size onion
1 Tbsp. prepared mustard
3/4 c. brown sugar
1 Tbsp. vinegar
salt and pepper to taste
1 can pork 'n beans
1 can kidney beans
1 can butter or lima beans

Brown hamburger, bacon and onion. Add salt and pepper. Add mustard, brown sugar and vinegar along with beans. Heat in oven 30 minutes at 350°.

CALICO BEAN CASSEROLE

Martha Maier

1 No. 2 can lima beans, drained
1 No. 2 can kidney beans, drained
1 can pork 'n beans, undrained
1 can butter beans, drained
1 onion, finely chopped
1/2 lb. bacon
1 lb. hamburger
1/2 c. brown sugar
1 tsp. mustard
1 tsp. salt

Saute' onions, bacon and hamburger; add rest of ingredients. Bake 1 1/2 hours at 350° in oven.

3 KINDS OF BAKED BEANS

Vickie Meidinger
Fredonia, N.D.

1 can green lima beans
1 can kidney beans
1 large can pork 'n beans
1/2 lb. hamburger
1/2 lb. bacon
1 c. onion

Brown bacon, hamburger and onion together.

Mix:

3/4 c. brown sugar*
1/2 c. white sugar*
1/2 c. catsup
1 Tbsp. mustard
1 Tbsp. vinegar

*Use sugar according to taste - less for less-sweet taste.

Mix together and bake 1 hour at 350°. May also be cooked in crock pot very easily.

BEEF CHOW MEIN CASSEROLE

Cheryl Klipfel

1 lb. ground beef
1 small onion, chopped
1 c. diced celery
2 Tbsp. oil
1 can cream of mushroom soup
1 can mushrooms and liquid
1 can bean sprouts and liquid
1/2 c. water
1/2 c. uncooked rice
1/4 c. soy sauce

Brown beef, onion and celery in oil. Combine all ingredients. Pour into casserole. Bake at 350° for 1 hour. Serve over chow mein noodles.

CHINESE CHOW MEIN HOT DISH

Arllys Schock
In Memory of Ida P. Schock

1 - 1 1/2 lbs. ground beef
2 c. water
2 large onions
2 c. chopped celery
1 c. cut-up mushrooms or fresh
1 can mushroom soup
1 can cream of chicken soup
1/4 c. soy sauce
1 can bean sprouts
1 can Chinese vegetables
1 can water chestnuts, cut up

Has lots of Liq. need to eat over rice or noodles

Brown ground beef and onions. Add all ingredients together and mix. Put in 5-quart or larger casserole. Bake 1 - 1 1/2 hours at 350°.

IMPOSSIBLE TACO PIE

Paula Bendewald Balkwell
Okinawa, Japan

1 lb. ground beef
1/2 c. chopped onion
1 (1 1/4 oz.) env. taco seasoning mix
1 (4 oz.) can chopped green chilies, drained
1 1/2 c. milk
3/4 c. Bisquick
3 eggs
2 tomatoes, sliced
1 c. shredded Monterey Jack or cheddar

(Cont.)

Heat oven at 400°. Grease pie pan 10 x 1 1/2 inches. Cook and stir beef and onions until brown. Drain well. Stir in seasoning mix. Spread in pan, top with chilies.

Beat milk, Bisquick and eggs until smooth (15 seconds in blender on high or 1 minute with hand mixer). Top with tomatoes and cheese. Bake until knife inserted in center comes clean, 8 - 10 minutes. Cool 5 minutes. Serve with sour cream, chopped tomatoes, shredded cheese and lettuce.

6 - 8 servings.

PIZZA BURGERS

Loretta Heyd
Grand Forks, N.D.

1 lb. lean hamburger
2 tsp. minced onion
1 can tomato soup
3/4 tsp. salt
1 tsp. dry mustard
1/4 tsp. chili powder
1/2 tsp. oregano

Fry hamburger, drain. Add minced onion and all the rest, let simmer a few minutes. Spoon on 1/2 hamburger buns, put on Mozzarella cheese and put under broiler until cheese melts. If you have children, they like it because it is like pizza.

PIZZA ON BUNS

Mrs. Art Werth
Lehr, N.D.

1 lb. cheddar or Colby cheese, grated
1 green pepper
1 can mushrooms, if desired
1 small onion, cut up fine
1 small can black olives, cut up fine
1 can tomato sauce
dash of garlic salt
1/3 c. cooking oil

Put on buns and put in oven under broiler until crisp.

ENCHILADA CRACKER PIE

Eloise (Fisher) Kelle
Bloomington, Mn.

1 lb. ground meat, brown and drain grease off
1 c. chopped onion
garlic powder (dash)

Steam the above together until tender, a few minutes. Then add:

2 Tbsp. flour
1 c. water
2 Tbsp. vinegar
1 small can sliced olives (black - like a tiny pimento jar)
1 can creamed corn
2 tsp. chili powder
2 (8 oz.) cans tomato sauce

Simmer all together for 45 minutes. Stir often.

Grease Pyrex pan (8 x 13 inches). Line pan with soda crackers, lay them flat in the bottom of the pan, 1 layer only. Add 1/2 of cooked mixture, top with grated cheese (about 1/2 cup). Add another layer of crackers, top with remainder of meat mixture and remainder of cheese.

Bake at 325° until heated through. Best made the night before so crackers will soak up juice.

MEXICAN LASAGNE (Microwave)

LaVerne Giedt

1 lb. ground beef
1 1/2 oz. taco seasoning
1/3 c. water

Cook ground beef until it loses its pink color or brown in browning pan. Add taco seasoning and water. Cook on full power for 4 minutes. Mix:

1 c. small curd creamed cottage cheese
3 eggs
salt and pepper to taste

Set aside.

4 c. tortilla chips, broken
1 c. cultured sour cream
1 1/2 c. shredded cheddar cheese
2 c. shredded Mozzarella cheese

Sprinkle 1 1/2 cups tortilla chips over bottom of 8 x 12 inch pan. Spoon 1/2 of the cottage cheese and egg mixture over chips. Top with 1/2 of the meat mixture. Top with 1 cup cheddar cheese and 1 cup Mozzarella. Repeat layer of chips, cottage cheese and meat. Microwave on full power 12 minutes.

Combine remaining 1/2 cup cheddar cheese and 1 cup Mozzarella and sour cream. Spread over casserole. Cook full power 4 minutes. Allow to stand 3 minutes before serving.

Use 650 - 700 watt oven.

TAMALE PIE

Orlina (Dockter) Wiest
Sacramento, Ca.

Brown lightly the rings from 1 large onion in olive oil. Remove from skillet. Brown 3 pounds of ground beef. Add the browned onion rings along with:

1 large can whole tomatoes
1 can whole kernel corn
1 (6 oz.) can tomato paste
2 - 3 tsp. chili powder
2 tsp. salt
1/2 tsp. black pepper
1 can whole pitted olives

Simmer 25 minutes.

Cornmeal Mush:

Mix:

1 c. cornmeal
1 c. cold water

(Cont.)

Stir in:

3 c. boiling water
1 tsp. salt

Stir until mixture boils. Cover; cook 1/2 hour over boiling water (double boiler) or cook in microwave.

Line casserole dish with mush, pour in meat mixture. Cover or dot with remaining mush. Sprinkle with Parmesan cheese. Bake about 1 hour at 350°.

ALL - IN - ONE PAN SKILLET LASAGNA

Vickie Meidinger
Fredonia, N.D.

1 lb. ground beef
1 pkg. dry spaghetti sauce mix
1 lb. 6 oz. cottage cheese,
  cream style
1 (10 oz.) pkg. uncooked
  lasagna noodles (about 12)
1 1/2 tsp. parsley flakes
1 tsp. salt
2 c. shredded Mozzarella cheese
1/2 c. water
2 (16 oz.) cans stewed tomatoes or
  cut up canned tomatoes

Brown meat lightly in 10-inch electric skillet at 325°. Sprinkle half of dry spaghetti sauce mix over the meat. Layer 1 layer of noodles over meat, layer cottage cheese over noodles, put another layer of noodles over cottage cheese. Sprinkle remaining spaghetti sauce, parsley flakes, salt and 1 cup shredded Mozzarella cheese over mixture. Add tomatoes and water; cover tightly and set skillet temperature at 225°. Cook and check 35 - 40 minutes or until noodles are done. Sprinkle remaining shredded Mozzarella cheese over top. Cover, turn off skillet and let stand for 10 minutes or until cheese melts.

SKILLET PIZZA

Sue Ehley Acord
Oregon City, Or.

1 tsp. baking powder
1 c. flour
1 Tbsp. oil
1 c. milk

Mix well and press into a greased electric skillet, top with filling that has been sauteed ahead of time. The filling could be a mixture of hamburger, tomatoes and onion or bacon and sauerkraut. Top with cheese. Bake at the 350° setting for 15 minutes.

PIZZA NOODLE HOTDISH

Alice Dockter

2 c. wide egg noodles
1 lb. hamburger
1/4. c. onion
1/4 tsp. garlic powder
1/2 tsp. oregano
1 (15 oz.) can tomato sauce
1 c. water
1 tsp. salt
dash pepper
4 slices Mozzarella cheese

Brown hamburger and onions. Place uncooked noodles in 9 x 9 or 12 x 8 inch pan. Put hamburger and onion mixture over noodles. Mix sauce, water and spices. Pour on.

Bake at 350° for 45 minutes, covered.

Uncover and place large slices of cheese on top and bake 15 minutes more.

PIZZA HOTDISH

Linda Roeheick
Aberdeen, S.D.

1/2 bag egg noodles
1 lb. hamburger
1 (8 oz.) pkg. shredded Mozzarella cheese
1 can cheddar cheese soup
1 can Contadina pizza sauce

Brown hamburger, cook noodles. Mix everything and put in large pan. Bake at 325° for 1/2 hour. Can sprinkle Italian seasoning or add mushrooms or olives.

DEEP DISH PIZZA

Mary Gross

1 pkg. pizza mix
1 lb. ground beef
onion to taste
1 Tbsp. oregano
2 (15 oz.) cans tomato sauce
salt
pepper
Mozzarella cheese

Optional Ingredients:

mushrooms
Canadian bacon
green pepper, etc.

Brown beef with onions; drain. Add salt, pepper, mushrooms, green pepper (optional), tomato sauce, sauce from pizza mix, oregano; simmer 10 minutes.

Prepare dough from pizza mix, adding 1 cup flour and 1/2 cup warm water. Place on bottom of 9 x 13 inch cake pan (greased). Place 1/2 package cheese over dough. Pour pizza sauce mix over this, add remaining cheese, Canadian bacon, pepperoni, etc. (optional) over this. Bake 25 minutes at 350°. Let sit 5 minutes before cutting. Enjoy!

Carroll (Spitzer) Decker

SPAGHETTI PIE

6 oz. spaghetti
2 eggs, beaten
1/4 c. Parmesan cheese
2 Tbsp. butter
1/3 c. sour cream
1 lb. Italian sausage
1 (6 oz.) can tomato paste
1 c. water
4 oz. Mozzarella cheese
1/3 c. onion, chopped

Cook spaghetti until done. Drain. Combine eggs and Parmesan and add to spaghetti while warm. Pour into well greased 10-inch pie pan and pat mixture up and around sides. Melt butter, add onion and saute' until limp. Stir in sour cream and spoon over spaghetti. Cook sausage until done. Drain. Add tomato paste and water. Simmer 10 minutes. Spoon on top of sour cream mixture. Bake at 350° for 25 minutes. Arrange sliced Mozzarella cheese on top. Return to oven until cheese melts.

(Cont.)

Note: This freezes well. Do not let unthaw before baking. I cover edge of spaghetti with foil to keep it from drying out too much.

FETTUCINE

Ronald Bendewald
Jamestown, N.D.

12 oz. fettucine (cook and set aside)
1/2 c. margarine
1/2 c. sliced green onions
4 1/2 oz. canned drained mushrooms
8 oz. pkg. cream cheese, cubed
1 1/2 c. milk
1 1/2 c. julienne, cut up cooked ham
1/2 c. grated Parmesan cheese

Saute' onions and mushrooms in margarine. Stir in cream cheese and milk over low heat. Continue stirring until cheese is melted. Add fettucine and ham, cooking over medium heat until thoroughly heated. Sprinkle Parmesan over and serve.

6 servings.

STRAW AND HAY FETTUCINE

Alvina Ulrich

4 Tbsp. butter
1 c. whipping cream
4 Tbsp. grated Parmesan cheese
1/2 lb. spinach fettucine
1/2 lb. yellow egg fettucine
freshly ground black pepper

In a small saucepan, melt butter. Add cream and stir in Parmesan cheese. Just heat. Do not allow mixture to come to a boil. Pour over hot, drained pasta, seasoned with freshly ground black pepper and toss. Serve with additional Parmesan cheese on the side.

Serves 6.

HOLIDAY SPAGHETTI

Mrs. Otto Lang
Fredonia, N.D.

4 slices bacon
1 c. minced onion
3/4 c. minced green pepper
1 c. sliced mushrooms
3 Tbsp. hot drippings
1 lb. ground beef
2 tsp. salt
1 tsp. sugar
3 1/2 c. cooked tomatoes, cut up hot
drained boiled long spaghetti

Heat oven to 350°.

Fry bacon. Saute' onions, green peppers, mushrooms in hot drippings until onions are yellow. Add ground beef and cook until brown. Add the rest of the ingredients and heat. Pour into well-greased 2-quart baking dish, bake for 30 minutes. Serve hot garnished with bacon and parsley.

8 servings.

LASAGNE

Claudette Kosel

1 lb. ground beef
1 pkg. lasagne noodles
2 pkgs. Mozzarella cheese
3 hard-boiled eggs

1 small onion, diced
1 can cream soup, mushroom
or chicken
1/8 tsp. garlic powder
1 (15 oz.) can tomato sauce

Brown onions and garlic in 2 tablespoons oil. Add ground beef and brown lightly. Add cream soup and simmer 15 minutes.

In buttered 9 x 13 inch pan, put 1 layer of noodles, a layer of cheese, a layer of egg slices and a layer of meat sauce. Continue layering until all ingredients are used, ending with meat sauce. Top with tomato sauce. Sprinkle with Parmesan cheese. Bake at 375° for 30 minutes.

COTTAGE CHEESE LASAGNA

Ann Walker

Boil 1/2 package lasagna noodles with 2 teaspoons salt. Cook practically done.

Combine:

2 c. cottage cheese (creamed,
small curd)
1/2 c. sour cream
2 eggs, beaten
salt and pepper

May add small amount of onion.

Butter 9 x 13 inch baking pan. Alternate in 2 layers, noodles, then cheese and finish with layer of noodles. At this point, I add more sour cream to cover. Cover with tin foil. Bake 30 minutes at 350°.

Boil 2 slices of bread finely crumbled in 1/2 cup butter. At end of 30 minutes, top with the crumbs and cover again; bake 30 - 45 minutes more.

MEAT SAUCE FOR SPAGHETTI (Feeds 12)

Lorna Scherbenske

Brown and drain:

1/4 c. margarine or oil
4 lbs. ground beef

Put following in blender on medium until fine:

2 small onions
1/2 tsp. garlic powder or
1 clove fresh garlic
3 (4 oz.) cans mushrooms
3 (15 oz.) cans tomato sauce
3 c. canned tomatoes
2 Tbsp. Worcestershire sauce
2 Tbsp. vinegar
3 tsp. salt
1/2 tsp. pepper
1 tsp. celery salt
1/2 tsp. oregano
1 Tbsp. dried parsley

Pour over meat in saucepan and simmer on low for 1 1/2 hours.

Cayenne pepper can be added now or at the table, if you like it hotter.

BAKED LASAGNA

Mrs. Ervin W. Kempf
Leola, S.D.

1 lb. ground beef
1 clove garlic, minced
1/8 tsp. instant garlic
1 Tbsp. parsley flakes
1 Tbsp. basil leaves
1 1/2 tsp. salt
2 c. tomatoes (use 1 regular size can)
2 (6 oz.) cans tomato paste
separate 1/2 of 10 oz. pkg. lasagna noodles

Cheese Mixture:

2 (12 oz.) cartons large curd cream-style cottage cheese
2 beaten eggs
2 tsp. salt
1/2 tsp. pepper
2 Tbsp. parsley flakes
1/2 c. Parmesan cheese
separate 6 oz. Mozzarella cheese

Brown meat slowly. Add next 6 ingredients to meat. Simmer uncovered until thick, 45 minutes to 1 hour, stirring occasionally. Cook noodles until tender; drain. Rinse in cold water.

For lasagna, combine cottage cheese with next 5 ingredients. Place 1/2 package (5 ounces) of the 10 ounces of noodles in a 13 x 9 x 2 inch baking dish. Spread 1/2 of cheese mixture over noodles. Add 1/2 Mozzarella cheese and 1/2 meat mixture. Repeat layers. Bake at 375° for 30 minutes.

FRIED RICE DINNER

Jessica Busch
Lignite, N.D.

5 Tbsp. oil
3 c. shredded cabbage
1 1/4 c. coarsely shredded carrots
1 large onion, sliced thin
3 c. cooked rice
3 large eggs, beaten
1 1/2 c. slivered cooked chicken, pork or ham
1/3 c. soy sauce
1/8 tsp. pepper
1/2 c. sliced green onions

Heat 3 tablespoons oil in large skillet until hot. Add cabbage, carrots and onions. Stir-fry 7 minutes or until crisp-tender. Remove to bowl with slotted spoon. Heat 2 tablespoons oil in skillet, add rice and stirring constantly, cook 2 minutes. Reduce heat to medium. Make a well in middle of rice and pour in eggs. Cook 3 minutes without stirring. With a spoon, cut egg into small pieces and mix with rice. Add vegetables, meat, soy sauce and pepper. Toss 1 minute to heat through. Sprinkle green onion on top.

4 generous servings.

POLYNESIAN SUPPER

Mrs. Delbert Bertsch
Ellendale, N.D.

2 pkgs. Chinese noodles
1 large box Minute Rice
chicken and gravy
2 pkgs. frozen peas
green onions, chopped
celery, chopped
chicken and gravy
grated cheddar cheese

crushed or chunk pineapple
sliced almonds
shredded coconut
wedge tomatoes
hot rolls

Serve buffet style, placing items to be picked up and placed on plates in above order.

Gravy:

2 stewing hens

Cut chicken in pieces, cover with water and cook until tender, 2 - 3 hours. Add onions, bay leaf, pepper while cooking. Remove chicken from bones, make gravy, add meat, chopped olives, can of mushroom soup and serve in listed order.

Serves 15 - 20.

BAKED RICE PUDDING

Lorelie Ann Rott

1 c. rice
2 1/4 c. water
1/2 c. sugar
pinch of salt
2 beaten eggs
1/2 c. cream
1 c. milk
1 tsp. vanilla
1/2 c. raisins
cinnamon

Cook (covered) rice in water over direct heat until water disappears. Mix sugar and salt into cooked rice. Make a thin batter of eggs, cream, milk and vanilla. Stir this batter into rice and add raisins. Pour into greased baking dish (approx. 6 x 10 inches) and sprinkle with cinnamon. Bake at 350° for 30 - 40 minutes.

Can substitute 1 stick of butter if you don't have cream on hand. Add butter along with sugar and salt, then add thin batter mixture.

BAKED RICE

Mrs. Caroline Meidinger
Fredonia, N.D.

1 c. rice
1 c. sweet cream
2 c. milk
5 eggs
1 c. sugar
1 tsp. salt
1 tsp. vanilla

Cook rice in water until soft, rinse and let cool. Beat eggs and mix all together and put in 9 x 12 inch pan. Bake at 350° for 1 hour. Sprinkle with cinnamon. Can also add 1/2 cup of raisins to rice before cooking.

BAKED RICE

Esther Walz

Cook 1 1/2 cups rice; drain and put into casserole.
Mix:

(Cont.)

1 c. sugar
1 tsp. vanilla
2 eggs

1 1/2 c. half & half
1/2 tsp. baking powder
1/4 c. raisins

Pour over rice, mix well. Sprinkle with cinnamon and bake 1 hour at 350°.

Sara Lee Auerback Miller
Washington, Mo.

RICE CASSEROLE

1 c. Uncle Ben's long grain rice
1 stick butter
1 can onion soup

1 can bouillon or consomme'
1 can water
1 (4 oz.) can drained mushrooms

Saute' the rice in the butter until it is well coated with the butter; stir constantly to keep from burning. Mix rice with liquids and mushrooms. Bake for 1 hour to 1 hour 15 minutes at 375°. Stir once or twice during cooking period.

You can substitute 1 envelope of Lipton's dried onion soup and 3 cups of water for the canned soups used in this recipe.

Esther Ehley

EGG SHARI

Pour 1 package seasoned garlic croutons over the bottom of a greased 9 x 13 inch pan. Sprinkle over 8 ounces grated cheddar cheese.

Beat and add over all:

7 eggs
3 c. milk

3/4 tsp. each salt and dry mustard

On top, add mushrooms, diced bacon or ham. Bake at 325° for 60 minutes.

Serves 8 - 12. Is very good for a brunch.

Anne Lynn

BAKED OMELET

6 eggs
1 c. milk

1 Tbsp. butter or margarine
1/2 c. cheese (cut up)

Put butter, milk and cheese in oven until cheese melts. Beat eggs slightly; salt to taste. Add to above. Bake 25 minutes at 325 - 350°. It will swell up, then it is ready to eat. Use 9 x 9 inch pan.

Serves 4.

QUICHE LORRAINE

Diann (Jenner) Meier
Bismarck, N.D.

1 (9-inch) pie crust, unbaked
5 -6 slices cooked, crisp bacon, broken into bits
4 large eggs, beaten

1/4 tsp. salt, dash of pepper and nutmeg
1/2 c. heavy cream
3/4 c. grated Swiss cheese
1 1/2 Tbsp. butter, cut into bits

Strew 2/3 of cheese and butter in bottom of pie shell. Pour filling in and put the bacon on top. Sprinkle the rest of the cheese on top. Preheat oven to 350° in upper level of oven for 30 - 35 minutes or until the filling is puffed or brown. Serves 6.

CRUSTLESS BACON QUICHE

Irma Schlenker Koerner
Eureka, S.D.

8 strips bacon, diced or cubed cooked ham
1 1/2 c. milk
1/2 c. butter, melted
1 c. cheddar cheese, shredded
3 eggs
1/2 c. Bisquick
dash pepper

Fry bacon in skillet over medium heat until crisp and then drain. Combine eggs, milk, Bisquick, butter and pepper in blender. Cover and blend 15 - 30 seconds until well mixed. Pour into greased 9-inch glass pie plate. Sprinkle with bacon and cheese. Gently press bacon and cheese below surface. Bake 30 minutes at 350° or until knife comes out clean. Let stand 10 minutes before serving.

EGG CASSEROLE

Nancy Fischer

2 1/4 c. milk
10 eggs
1 1/4 c. grated cheddar cheese
1 1/2 tsp. dry mustard
1/2 tsp. salt
1/4 c. green onions
sausage or ham pieces (optional)

Beat eggs and add the rest of the ingredients. Pour in 8 x 8 inch cake pan. Bake at 350° for 1 hour.

Makes an excellent breakfast for guests.

SAUSAGE FILLED CREPES

Dot Puhlman

Sausage Filling:

Brown 1 pound sausage meat and 1/4 cup chopped onion. Drain off fat and add 1/2 cup shredded cheese and 1 (3 ounce) package cream cheese.

Beat until smooth:

3 beaten eggs
1 c. milk
1 Tbsp. vegetable oil
1 c. flour + 1/2 tsp. salt

Put 2 tablespoons butter in skillet; cook on 1 side, turn and cook other side. Fill with 2 tablespoons filling. Cover with foil and bake at 375° for 40 minutes.

Topping:

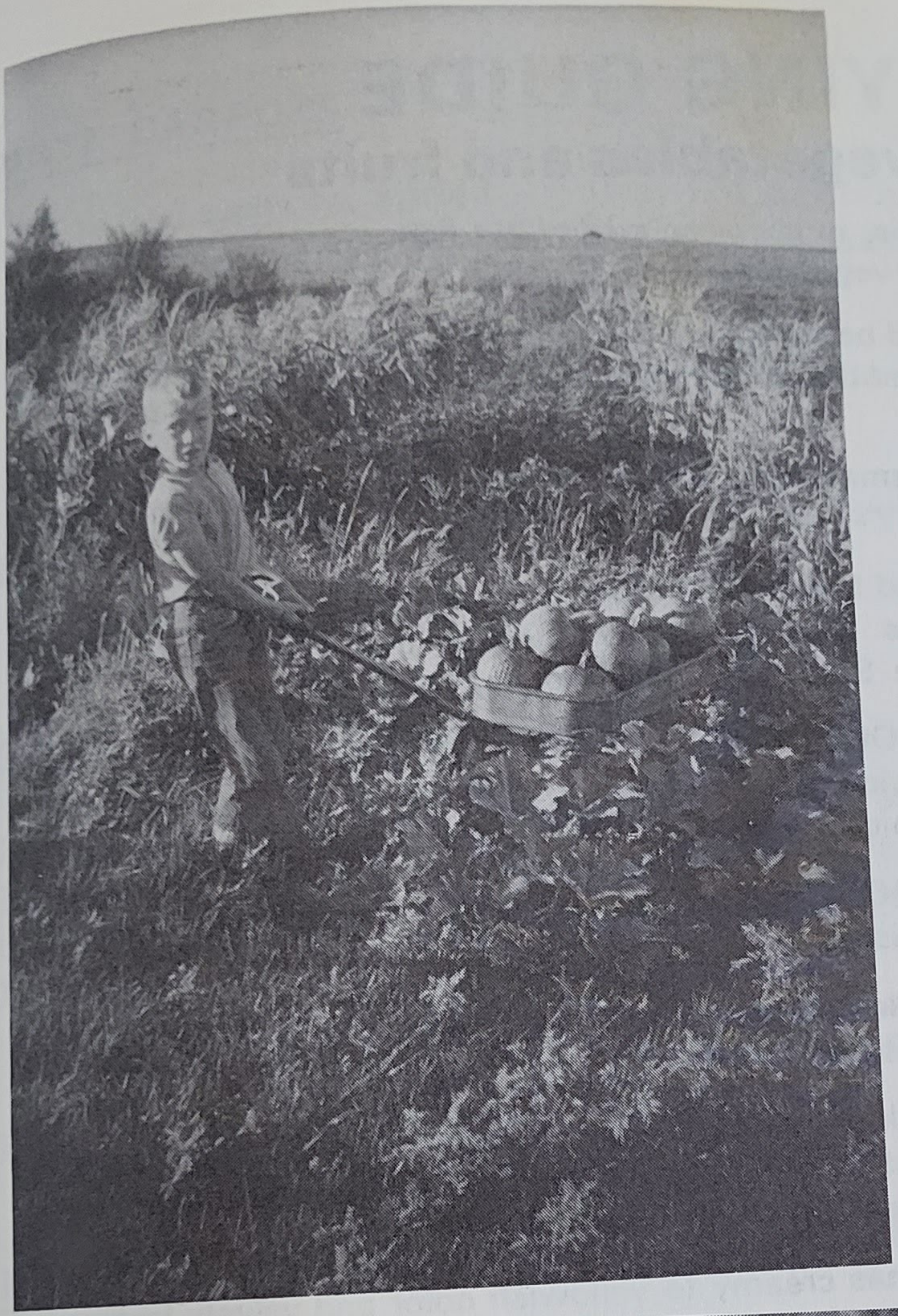
Mix 1/2 cup sour cream and 1/4 cup butter. Spoon over crepe and bake uncovered for 5 minutes.

RECIPE FOR A HAPPY FAMILY

1/2 c. politeness
2 c. good disposition
3 c. love
1 c. happiness
4 Tbsp. willingness to work
1/2 tsp. encouragement
big dash of unselfishness
season liberally with good humor

Bake in an oven of warm contentment for the rest of your life. Serve big helpings with a smile.

Write your extra recipes here:



VEGETABLES

BUYING GUIDE

Fresh vegetables and fruits

Experience is the best teacher in choosing quality but here are a few pointers on buying some of the fruits and vegetables.

ASPARAGUS—Stalks should be tender and firm, tips should be close and compact. Choose the stalks with very little white—they are more tender. Use asparagus soon—it toughens rapidly.

BEANS, SNAP—Those with small seeds inside the pods are best. Avoid beans with dry-looking pods.

BERRIES—Select plump, solid berries with good color. Avoid stained containers, indicating wet or leaky berries. Berries such as blackberries and raspberries with clinging caps may be underripe. Strawberries without caps may be too ripe.

BROCCOLI, BRUSSELS SPROUTS, AND CAULIFLOWER—Flower clusters on broccoli and cauliflower should be tight and close together. Brussels sprouts should be firm and compact. Smudgy, dirty spots may indicate insects.

CABBAGE AND HEAD LETTUCE—Choose heads heavy for size. Avoid cabbage with worm holes, lettuce with discoloration or soft rot.

CUCUMBERS—Choose long, slender cucumbers for best quality. May be dark or medium green but yellowed ones are undesirable.

MELONS—In cantaloupes, thick close netting on the rind indicates best quality. Cantaloupes are ripe when the stem scar is smooth and space between the netting is yellow or yellow-green. They are best to eat when fully ripe with fruity odor.

Honeydews are ripe when rind has creamy to yellowish color and velvety texture. Immature honeydews are whitish-green.

Ripe watermelons have some yellow color on one side. If melons are white or pale green on one side, they are not ripe.

ORANGES, GRAPEFRUIT, AND LEMONS—Choose those heavy for their size. Smoother, thinner skins usually indicate more juice. Most skin markings do not affect quality. Oranges with a slight greenish tinge may be just as ripe as fully colored ones. Light or greenish-yellow lemons are more tart than deep yellow ones. Avoid citrus fruits showing withered, sunken, or soft areas.

PEAS AND LIMA BEANS—Select pods that are well-filled but not bulging. Avoid dried, spotted, yellowed, or flabby pods.

ROOT VEGETABLES—Should be smooth and firm. Very large carrots may have woody cores, oversized radishes may be pithy, oversized turnips, beets, and parsnips may be woody. Fresh carrot tops usually mean fresh carrots, but condition of leaves on most other root vegetables does not indicate degree of freshness.

SWEET POTATOES—Porto Rico and Nancy Hall varieties—with bronze to rosy skins—are soft and sweet when cooked. Yellow to light-brown ones of the Jersey types are firmer and less moist.

ZESTY CARROTS

Deborah Salzer
Dickinson, N.D.

7 - 8 boiled carrots, sliced and drained
1/4 c. carrot juice
1/4 c. chopped onion
1/2 c. mayonnaise

Mix carrots, juice, onion and mayonnaise.

Top with:

1/4 c. butter
1/2 c. dry bread crumbs

Bake 25 minutes at 375°.

STEWED TOMATOES

Esther Walz

1 qt. chopped onion
1 qt. chopped celery
6 peppers
1 qt. water
2 Tbsp. sugar
2 Tbsp. salt
1 gal. tomatoes, peeled

Cook first 6 ingredients for 20 minutes, then add tomatoes and put into jars and process 20 minutes.

Delicious in hot dishes, chili, etc.

HERBED POTATOES

Margaret (Pudwill) Urseth
Seattle, Wa.

2 1/2 lbs. potatoes, thinly sliced
2 Tbsp. chives or minced onion
2 Tbsp. chopped parsley
2/3 c. oil
salt and pepper
1 clove minced garlic

Soak potatoes in cold water for 5 minutes: drain. Do this 2 more times. Pat potatoes dry.

Mix oil and herbs in a large bowl. Add potatoes. Coat well. Place in a 9 x 13 inch or 10 x 15 inch pan. Bake at 350° for 1 hour or until done.

STEWED TOMATOES

Mrs. Caroline Meidinger
Fredonia. N.D.

2 qt. tomatoes, cut in chunks
4 Tbsp. green peppers, chopped
4 Tbsp. onions, chopped
4 Tbsp. celery, chopped
2 tsp. celery salt
2 tsp. sugar
1/4 tsp. salt

(Cont.)

Measure all vegetables after chopping. Mix all ingredients and pack into clean jars to within 1/2 inch of top of jar. Put on cap, screwing the band tight. Process in water bath for 45 minutes.

ARTICHOKE CASSEROLE

Wilma O'Bannon
Stockton, Ca.

- 1 jar artichoke hearts, marinated (small jar)
- 1 can artichoke hearts, not marinated
- 1 clove cut up garlic
- 1 small onion, cut up
- salt and pepper to taste
- 1/8 tsp. oregano
- 1/8 tsp. Tabasco sauce
- dash of Worcestershire sauce
- 4 eggs
- 2 c. (1 lb.) grated cheddar cheese
- 1/4 c. dry bread crumbs

Drain marinated artichoke hearts, use oil to fry onion and garlic until limp.

Beat eggs, add seasoning, bread crumbs and cheese, drained canned artichoke hearts (chop all hearts); mix all in bowl.

Put into buttered baking pan 7 x 11 inches, bake at 350° for 15 - 20 minutes or until cheese has melted. Glass pans use 325° oven.

May be baked in 9 x 13 x 2 inch baking pan. When cool, cut into cubes and use as an hors d'oeuvre.

POTATOES AU GRATIN

Olivia Groszhans

Boil 6 large potatoes, cool and peel then grate like hash browns. Mix the following:

- 1 can cream of chicken soup
- 1 c. cultured sour cream
- 1/4 c. butter, melted
- 1 bunch scallions, chopped fine
- salt and pepper to taste

Mix everything together and place in a greased 9 x 13 inch pan. Cover completely with grated sharp cheddar cheese. Bake in a 350° oven for 30 minutes.

COMPANY CAULIFLOWER

Renee (Buchholz) Pederson
Grand Forks, N.D.

- 2 boxes frozen cauliflower
- 4 oz. can mushrooms
- 1/4 c. green peppers, diced
- 1/3 c. butter
- 6 slices pimento cheese
- 1/4 c. flour
- 2 c. milk
- dash of pepper
- paprika

Cook cauliflower until tender. Do not over cook. Drain while cauliflower is cooking. Brown mushrooms and green pepper lightly in butter. Blend in flour, making a smooth paste. Gradually stir in milk. Cook, stirring constantly until thick. Place half cauliflower in quart casserole. Cover with half sauce and half of cheese slices; repeat second layer. Sprinkle with paprika. Bake in moderate oven 15 minutes. 6 - 8 servings.

COPPER PENNY CARROTS

Mrs. Anna Bendewald

2 lbs. carrots
1 small green pepper, sliced
1 onion, sliced
1 can tomato soup
1/3 c. vegetable oil
1/2 c. vinegar
3/4 c. sugar
1 tsp. mustard seed
1 tsp. Worcestershire sauce
salt and pepper to taste

Slice carrots then cook until firm. Keeps in refrigerator. Can be kept for a long time.

BAKED CARROTS

Darlene Glaesman

1 c. ground carrots
2 eggs
1 tsp. salt
1 c. bread or cracker crumbs
1 small ground onion
1 c. sweet cream or 1/2 cream and 1/2 canned milk

Mix well. Put in greased pan. Bake about 45 minutes at 350°.

VEGETABLE CASSEROLE

Vonnie Dollinger
Mobridge, S.D.

2 (10 oz.) pkgs. frozen broccoli
2 (10 oz.) pkgs. frozen cauliflower
1 can cream of mushroom soup
1 large or 3 small jars Kraft Old English cheese
1/2 small pkg. Pepperidge Farm Dressing
1 stick margarine, melted

Cook vegetables according to package directions. Drain. Place in 9 x 13 inch pan. Melt soup and cheese together and mix with vegetables. Mix dressing and melted margarine. Pour over vegetables. Bake at 350° for 35 minutes.

GLAZED HOLIDAY CARROTS

Francine Rutschke
Zeeland, N.D.

3 c. sliced carrots (1 lb.)
1/4 c. margarine
1/3 c. Mrs. Butterworth's Lite syrup or pancake syrup
1/2 tsp. ground ginger
1/4 tsp. grated orange peel (optional)
chopped parsley (optional)

Cook carrots in 1 inch boiling water 10 - 20 minutes or until tender. Drain. In small saucepan, melt margarine. Stir in syrup, ginger and orange peel: cook 1 minute. Pour glaze over carrots. Stir. Garnish with chopped parsley, if desired.

ASPARAGUS ROLL UPS

Joyce Giedt
West St. Paul, Mn.

Take day old bread and remove crusts. Roll flat with rolling pin. Spread with cream cheese and sprinkle with crumbled bacon. Top with one asparagus spear (cooked) and roll up jelly roll style. Fasten with toothpick and bake at 350° for 10 - 12 minutes.

Note: For dainty appetizers, slice into smaller portions after rolling.

VEGETABLE CASSEROLE (Microwave)

(650 - 700 watt oven.)

LaVerne Giedt

Add 2 tablespoons water to 1 pound bag frozen California Blend vegetables and cook at full power 5 minutes.

Add:

1 (6 oz.) jar Cheez Whiz
1/2 can cream of chicken soup
1/4 c. diced celery
1/4 c. diced onion
1/4 c. milk
1/3 c. Minute Rice

Return to microwave oven and cook with probe to 150° (or 5 - 7 minutes on full power).

HOT POTATO SALAD

Helen Nitschke

Boil 10 medium potatoes using 2 teaspoons salt until tender.
Brown 3 large onions in 1/2 cup oil or lard.
Add:

1/2 c. sugar
1/2 c. vinegar
1 tsp. salt
1/4 tsp. pepper
1 c. water

Simmer for 5 minutes, then add potatoes which were sliced. Simmer 20 minutes more.

BROCCOLI - RICE CASSEROLE

Marilyn Boyle
Papillion, Ne.

2 pkgs. frozen, chopped broccoli
1/4 c. chopped onion
3 c. cooked rice
1/4 c. chopped celery
6 oz. jar Cheez Whiz
1 stick margarine
2 cans cream of mushroom soup

Cook rice and broccoli; drain broccoli. Add celery, onion, soup and cheese; mix together. Add rice and pour into 2 buttered casseroles or 1 very large baking dish. Bake at 350° for 30 minutes. Two cups chopped ham may be added to this recipe, if desired.

FABULOUS FRIED ONION RINGS

Rosemary (Henke) David
Bismarck, N.D.

1 1/2 c. flour
1 1/2 c. beer
3 large onions
3 - 4 c. shortening

Combine flour and beer in large bowl and mix well. Cover and allow batter to set at room temperature for 3 hours. Slice onions 1/4 inch thick and separate into rings. Dip in batter and fry in 10-inch skillet with 2 inches of shortening at 370°. Keep warm in oven on paper towels on cookie sheet at 200°.

VEGETABLE CASSEROLE

Ardella Gross

1 pkg. California Blend vegetables
1 1/2 c. Minute Rice
1/4 c. margarine, melted
1 onion, diced
1/2 tsp. Accent seasoning
1/2 tsp. celery salt
1 can mushrooms, drained
1 can cream of mushroom soup

Mix well and top with 6 - 8 ounces of shredded cheese. Bake at 350° for 45 minutes.

SWISS VEGETABLE MEDLEY

Lenora Geiszler

1 (16 oz.) bag frozen broccoli carrots and cauliflower combination, thawed and drained
1 (10 3/4 oz.) can condensed cream of mushroom soup
1 c. (4 oz.) shredded Swiss cheese
1/3 c. sour cream
1/4 tsp. ground black pepper
1 (4 oz.) jar chopped pimento, drained (optional)
1 can French fried onions

Combine vegetables, soup, 1/2 cup cheese, sour cream, pepper, pimento and 1/2 can French fried onions, pour into a 1-quart casserole.

Bake, covered, at 350° for 30 minutes. Top with remaining cheese and onions; bake, uncovered, 5 minutes longer.

Makes 6 servings.

Microwave Directions: Prepare as above, cook, covered, on high 8 minutes. Turn halfway through. Top with remaining cheese and onions, cook, uncovered, on high 1 minute or until cheese melts.

Verna Wagner

THANKSGIVING BEANS

Saute':

4 oz. can mushrooms, sliced
1 medium onion, sliced
1/2 c. margarine

Stir in:

1/4 c. flour
1 c. milk
1 c. sour cream

(Cont.)

Stir until thick and smooth. Add 3/4 cup grated cheese.

2 tsp. salt
1 tsp. pepper
1 tsp. Accent
1/4 tsp. Tabasco sauce

Mix with 4 cans cut green beans; drained. Also 1 cup sliced water chestnuts, drained. Top with toasted almonds (optional).

Bake at 350° for 30 - 40 minutes, until hot. Can be a main dish by adding sausage or ground meat. Serves 12.

FAR EAST CELERY

Sara Lee Auerback Miller
Washington, Mo.

4 c. 1 inch celery pieces
1/2 c. boiling water
1 (5 oz.) can water chestnuts,
  drained and thinly sliced
1 (10 1/2 oz.) can cream of chicken soup
1/4 c. diced pimento
1/4 c. slivered almonds
2 Tbsp. melted butter
1/2 c. soft bread crumbs

Prepare soft bread crumbs by whirling fresh bread in electric blender.

Cook celery in water about 8 minutes, until tender but still crisp. Drain. Mix water chestnuts, soup and pimento with celery and place in a 1 1/2-quart casserole. Toast almonds in butter in a shallow pan in 450° oven. Stir to keep almonds from burning. Add fresh bread crumbs to almonds and sprinkle over top of casserole. Bake at 350° for about 20 - 25 minutes.

FOILED POTATOES

Claudia Retzer

3 large baking potatoes
4 - 5 slices bacon, crisp
  and crumbled
1 large onion, thinly sliced
1/4 lb. American cheese, cubed
1/4 lb. oleo
salt and pepper to taste

Slice peeled potatoes into a large piece of foil or baking dish with lid. Sprinkle with salt and pepper. Add bacon, cheese, onion slices and dab of oleo over all. Seal with a double fold. Bake at 350° for 1 hour.

Serves 4 - 5.

CORN PUDDING

Idalia Sayler

2 c. fresh or canned corn
  (cream style)
2 eggs
2 Tbsp. sugar
1 tsp. salt
3/4 c. evaporated milk
1/8 tsp. pepper
2 Tbsp. melted shortening

Beat eggs slightly and mix all ingredients together and pour into greased pudding dish. Set in pan of water as for custard. Bake at 325° until firm. Serves 6.

CREAMY GREEN BEANS

Marilyn Boyle
Papillion, Ne.

- 1 - 2 cans drained French green beans
- 1 small can drained, sliced mushrooms
- 3/4 c. sour cream
- 2 Tbsp. flour
- 1/2 c. shredded cheddar cheese
- 1 - 2 Tbsp. brown sugar
- 1/2 tsp. salt
- dash of pepper
- 2 Tbsp. slivered almonds

Mix all together. Heat 20 - 30 minutes at 350°.

EASY POTATOES

Darlene M. Bollinger
Lehr, N.D.

- 6 medium sized potatoes, unpeeled
- 1/2 c. butter
- 1/2 pkg. dry onion soup mix (Lipton's)

Thoroughly wash potatoes, then slice unpeeled into a greased casserole dish. Cut butter into pieces, distributing evenly over potatoes. Mix the contents of the soup mix, then sprinkle half the mixture over potatoes. Bake uncovered for 1 hour in 350° oven or microwave 20 - 25 minutes at medium-high power.

ESCALLOPED SPINACH

Sara Lee Auerback Miller
Washington, Mo.

- 3 (10 oz.) pkgs. chopped spinach, slightly cooked and drained
- 1 env. Lipton's dried onion soup
- 1 (8 oz.) carton sour cream

Mix dried soup, sour cream and well-drained spinach. Place in a greased casserole and sprinkle with buttered crumbs. Bake in a moderate oven for 35 - 40 minutes.

BAKED MIXED VEGETABLE

Virginia Kaseman and Joyce Goehring
Long Lake, S.D.

- 1 pkg. frozen mixed vegetables (California Blend)
- 1 can cream of mushroom soup
- 1 c. Minute Rice, uncooked
- small amount sliced celery
- 1 can cream of chicken soup
- 1 stick of margarine
- 1 small onion

Mix ingredients in a casserole, then put package of 8 ounces cheddar cheese, shredded (on top). Bake 1 - 1 1/2 hours at 350°.

Esther Klipfel

POTATO CASSEROLE

- 32 oz. frozen hash browns
- 1/2 c. margarine
- 1 can cream of chicken soup
- 1 c. sour cream
- 1/3 c. milk
- 2 Tbsp. minced onion
- 2 c. grated cheddar cheese
- 1 c. crushed cornflakes

(Cont.)

Mix soup, milk, cream and onion. Put 1/2 over half of hash browns, sprinkle 1 cup cheese, then more potatoes, rest of mixture, cornflakes on top. Drizzle 2 tablespoons oleo over top. Bake 45 minutes at 325°.

Serves 12.

BROCCOLI - RICE CASSEROLE

Sara Lee Auerback Miller
Washington, Mo.

1 chopped onion
1/2 stick butter
1 (20 oz.) pkg. frozen cut broccoli
1 can cream of chicken soup
1/4 can water
1/2 c. Cheez Whiz
1/2 c. milk
1 c. uncooked Minute Rice

Saute' onion in butter, add the well drained, slightly cooked broccoli, rice, soup, water, Cheez Whiz and milk. Bake in a buttered casserole 30 - 40 minutes at 350°.

BROCCOLI RICE HOT DISH

Lorna Scherbenske

1 (6 oz.) pkg. Uncle Ben's long grain wild rice (cook as directed on pkg.)
1 large box frozen broccoli (cook as directed on box)
2 - 3 c. chopped chicken (1 whole)
1 c. chopped celery
1/2 c. chopped onion
2 Tbsp. margarine
1 small jar Cheez Whiz, melted
1 can cream of chicken or cream of celery soup

Put onion, butter and celery on heat until vegetables are tender. Put can of soup in bottom of casserole and add rest of mixture. Mix and may be put in refrigerator overnight or frozen. Bake at 350° for approximately 1 hour.

BROCCOLI CASSEROLE

LouElla Opp

1/3 c. melted margarine
1 tsp. salt
1 c. grated cheese, sharp
1 large egg, beaten
1 c. milk
1 c. rice, cooked
1 small onion, diced
1 (10 oz.) pkg. frozen broccoli or California Blend (prepare as on package)

Mix margarine, salt, cheese, egg, milk and onion. Blend with rice. Add vegetables. Pour into buttered casserole and bake about 45 minutes at 350°.

GERMAN HOT POTATO SALAD

Ann Walker

Parboil, peel and slice 6 medium potatoes.
In saucepan, bring to a boil:

1/3 c. sugar
1/3 c. vinegar
1/3 c. water
1/3 c. cooking oil
1 tsp. salt
1/4 tsp. pepper
2 Tbsp. minced onion

Boil gently until onions are tender. Add potatoes, simmer about 15 minutes.

SPINACH STUFFING

Lorna Scherbenske

1 c. cooked fresh spinach
  or 1 (10 oz.) pkg. frozen
  (thawed)
1/2 c. margarine
1/2 lb. mushrooms, sliced
1 c. celery, chopped
1/2 c. onion, chopped
3 c. fresh bread crumbs
1 c. ricotta cheese
1 egg, lightly beaten
2 Tbsp. parsley, fresh, chopped
1 tsp. salt
1 tsp. pepper
1/2 tsp. poultry seasoning or
  use savor salt

Thoroughly drain spinach. If leaves are large, chop the spinach in a coarse style. Melt butter in saucepan and gently cook mushrooms, celery and onion until onion begins to turn clear. Remove from heat and allow to cool slightly. Add remaining ingredients and mix thoroughly.

Makes about 5 cups of stuffing.

ZUCCHINI CASSEROLE

Martha Beveridge

3 lbs. zucchini
3 onions, chopped
2 Tbsp. butter
1/2 lb. fresh mushrooms (canned
  is okay)

Sauce:

2 Tbsp. butter, melted
1/2 c. grated cheddar cheese
1 tsp. seasoned salt
1 c. sour cream

Topping:

2 Tbsp. grated cheddar cheese
crushed Ritz crackers

Slice zucchini into thin slices. Parboil in salted water, uncovered. Drain. Saute' onions in butter. Add mushrooms and saute'.

Add cheese, seasoned salt and sour cream to melted butter. Mix with vegetables and heat through. Pour into 1 1/2 - 2-quart casserole. Sprinkle topping over all. Bake, uncovered, at 350° for 30 minutes.

Serves 8.

ZUCCHINI AND CHEESE CASSEROLE

Nancy Kangas

3 c. grated zucchini squash
1 c. cracker crumbs
2 eggs, beaten
1 c. grated sharp cheddar cheese
salt and pepper to taste
2 Tbsp. minced onion (optional)

Heat oven to 350°. Combine ingredients and put into well-greased 8-inch square baking dish. Bake for 45 minutes.

KOLACHI

Mrs. Steven (Denise) Kost
Stockton, Ca.

2 medium zucchini
1 medium onion
1 large bell pepper
1 - 2 cloves garlic
1 small can corn or fresh corn cut from the cob
1 small can tomato sauce
2 c. grated cheddar cheese

Cut zucchini in circles about 1/4 inch thick; quarter onion; cut bell pepper into 16 strips; crush the garlic. Add the corn, drain the water from the can. Add the tomato sauce - don't add any water.

Put this in a saucepan, cover tightly; cook over simmer at least 30 - 40 minutes, until everything is cooked the way you like it, then add 2 cups of cheddar cheese. Reduce heat or turn it off, cover tightly again and serve as soon as the cheese melts - in about 10 - 15 minutes.

Sometimes I add celery or broccoli just depending on what I have - a great way to use up leftover vegetables - but I think it is best when everything is right from the garden.

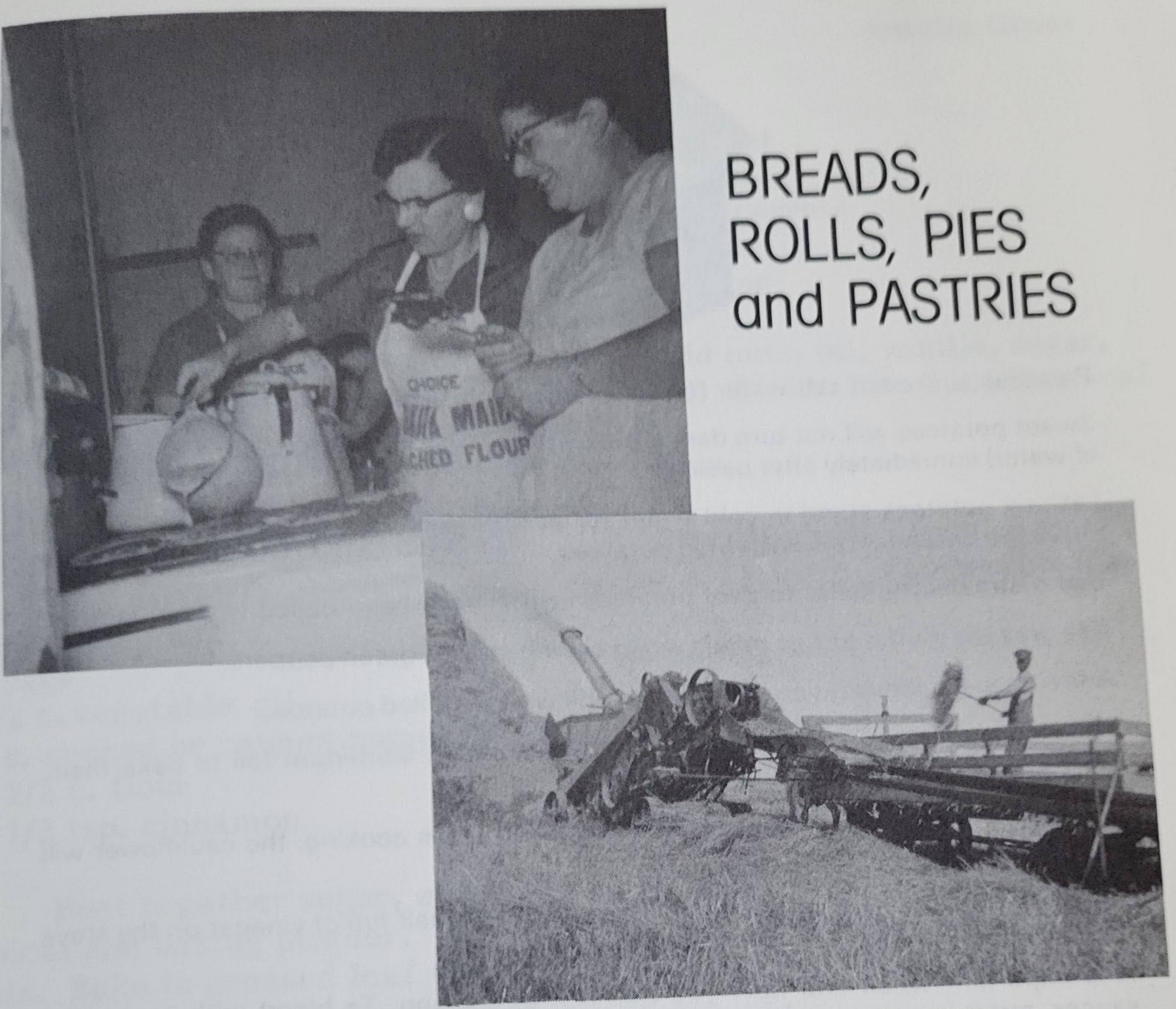
ZUCCHINI SQUASH CASSEROLE

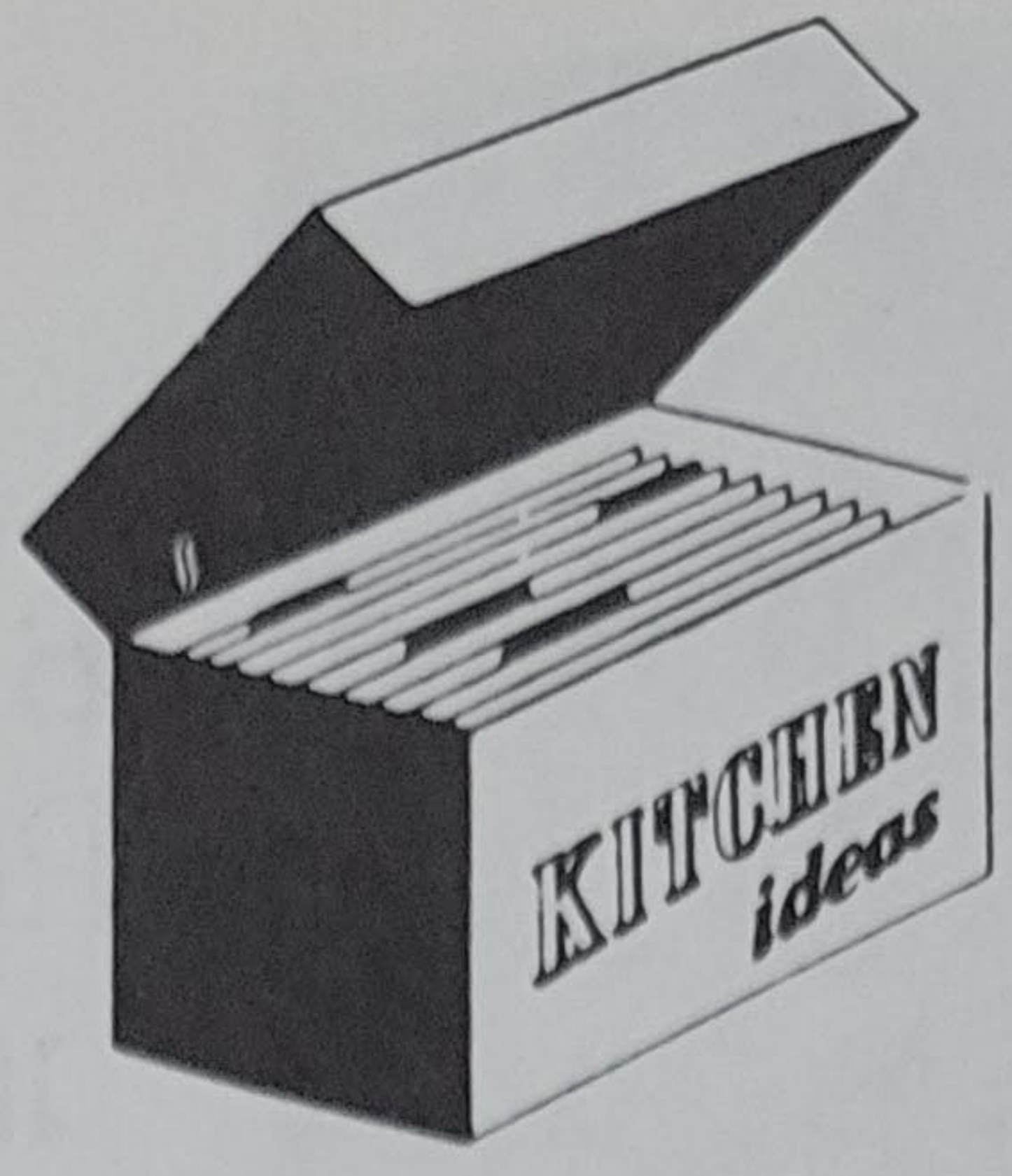
Gertrude Betsch

5 slices raw bacon or bits of ham
6 tomatoes, sliced or use 1 (16 oz.) can broken into small pieces
8 slices Velveeta cheese
1 medium onion, sliced or diced
1/2 c. rice
6 c. zucchini squash, unpeeled, sliced
1/8 tsp. pepper

Cut bacon strips in half. Arrange the ingredients in a greased casserole as follows: Layer first with half of the squash, half the tomatoes, pepper, all of the onion, all of the rice, half the cheese and half the bacon. Repeat layers, ending with bacon on top. Bake at 350° for about 1 hour 15 minutes or until squash is tender.
Serves 6.

BREADS, ROLLS, PIES and PASTRIES


CHOICE
MILK MAID
BLEACHED FLOUR



Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.

Sweet potatoes will not turn dark if put in salted water (five teaspoons to one quart of water) immediately after peeling.

Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of french fried potatoes.

Use a strawberry huller to peel potatoes which have been boiled in their 'jackets'.

Use greased muffin tins as molds when baking stuffed green peppers.

A few drops of lemon juice in the water will whiten boiled potatoes.

The skins will remain tender if you wrap potatoes in aluminum foil to bake them. They are attractively served in the foil, too.

If you add a little milk to water in which cauliflower is cooking, the cauliflower will remain attractively white.

When cooking cabbage, place a small tin cup or can half full of vinegar on the stove near the cabbage, and it will absorb all odor from it.

It is important when and how you add salt in cooking. To blend with soups and sauces, put it in early, but add it to meats just before taking from the stove. In cake ingredients, salt can be mixed with the eggs. When cooking vegetables always salt the water in which they are cooked. Put salt in the pan when frying fish.

It is easy to remove the white membrane from oranges—for fancy desserts or salads—by soaking them in boiling water for five minutes before you peel them.

You can get more juice from a dried up lemon if you heat it for five minutes in boiling water before you squeeze it.

If it's important to you to get walnut meats out whole, soak the nuts overnight in salt water before you crack them.

If the whipping cream looks as though it's not going to whip, add three or four drops of lemon juice or a bit of plain gelatin powder to it and it probably will.

For quick and handy seasoning while cooking, keep on hand a large shaker containing six parts of salt and one of pepper.

Dip your bananas in lemon juice right after they are peeled. They will not turn dark and the faint flavor of lemon really adds quite a bit. The same may be done with apples.

Ardella Gross

CARROT BREAD

2 c. flour
1/2 tsp. salt
2 tsp. soda
2 tsp. cinnamon
1/2 c. chopped nuts
1 c. Wesson oil

3 eggs
1/2 c. coconut
1/2 c. raisins
2 c. grated carrots
1 tsp. vanilla
1 1/2 c. sugar

Sift flour, salt, soda and cinnamon. Add nuts, oil, vanilla, sugar, eggs, coconut, raisins and carrots. Mix well. Divide into 2 medium loaf pans. Let stand 20 minutes before baking.

Makes 2 loaves. Bake at 300° for 1 hour.

TENNESSEE PUMPKIN BREAD

Mrs. Michael (Sandi) Kessel
Fairport, N.Y.

1 c. sugar
2 eggs
1/2 c. vegetable oil
1 c. cooked or canned pumpkin
1 1/2 c. flour
1 1/2 tsp. cinnamon

1/2 tsp. nutmeg
1 tsp. baking soda
1/2 tsp. salt
1 tsp. baking powder
1 pkg. instant coconut pudding mix

Beat together sugar, eggs, oil and pumpkin. Mix flour with soda, spices and baking powder. Stir into pumpkin mixture. Fold in pudding mix. Bake in greased loaf pan at 350° for 50 - 60 minutes or until toothpick comes out clean. Cool before slicing.

Emma Jenner

PUMPKIN BREAD

In a blender, combine:

1 1/2 c. sugar
2 eggs
1/2 c. oil

1/2 c. water
1 c. cooked pumpkin

Blend until smooth.
Add:

1 3/4 c. flour
1 tsp. salt
1 tsp. soda

1/4 tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. nutmeg

Mix thoroughly by hand and add 1/2 cup raisins and 1/2 cup nuts not chopped. Pour into 1 large or 2 small loaf pans. Bake at 350° for about 1 hour.

Nancy Ulrich
Grand Forks, N.D.

POPPY SEED MUFFINS

3 c. all-purpose flour
2 1/4 c. sugar
1 1/2 tsp. baking powder
1 1/2 tsp. salt
1 1/2 c. vegetable oil
1 1/2 c. milk
3 eggs
1/2 tsp. almond extract
1 1/2 Tbsp. poppy seeds

Bake at 350°. Makes 2 dozen muffins.

Combine flour, sugar, baking powder, salt in large bowl. Whisk oil, milk, eggs and extract in another large bowl. Add dry ingredients and mix until evenly moistened. Stir in poppy seeds. Divide batter between greased tins. Bake until golden brown, about 30 minutes.

Janice Maier
San Jose, Ca.

PUMPKIN MUFFINS

1 3/4 c. flour
1/4 tsp. baking powder
1 tsp. baking soda
1 1/2 c. sugar
1/2 tsp. salt
1/2 tsp. cloves
1/2 tsp. nutmeg
1 tsp. cinnamon
1/2 c. nuts, chopped
2 eggs
1/2 c. oil
1 c. pumpkin

Sift together the flour, baking powder, soda, salt and spices. Add nuts.

In another bowl, beat together the eggs, oil, pumpkin and 1/3 cup water. Stir into flour mixture until just combined. Pour into greased muffin tins, 3/4 full.

Makes 18 muffins. Bake for 25 - 30 minutes at 375°.

YELLOW BREAD (Quick)

Jane Haas

1 pkg. yellow cake mix
1 pkg. instant vanilla pudding
3/4 c. vegetable oil
3/4 c. water
4 eggs
1 tsp. vanilla extract
1 tsp. butter extract

Put all ingredients into bowl and beat 5- 8 minutes at high speed.

Butter and flour 2 bread pans. Put 1/4 of batter into each pan.

Mix 1/4 cup sugar and 1 teaspoon cinnamon. Sprinkle over batter in pans. Draw a knive through to marble. Put rest of batter into pans. Bake at 350° for 1 hour or until done.

Remove from pans. If desired, glaze.

Glaze:

1/2 c. powdered sugar
1 Tbsp. milk
1/2 tsp. vanilla
1/2 tsp. butter extract

Mix together.

BANANA BREAD

Marcella Klipfel
Sioux Falls, S.D.

Mix in order given:

1/2 c. shortening, part butter
1 c. sugar
2 eggs
3 mashed bananas
2 c. flour
1 small tsp. soda
nuts, if desired

Mix thoroughly and pour into pans. Bake in slow oven at 250 - 300° for 50 - 60 minutes.

DATE BREAD

Loretta Heyd
Grand Forks, N.D.

1 c. sugar
1 egg, well beaten
1 big Tbsp. butter
1 c. dates, cut fine
1/2 c. chopped nuts
1 1/2 c. flour
1 tsp. soda

Pour 1 cup boiling water over dates, then add butter so it melts. Mix all together. Pour in 1 loaf pan or 2 small ones and bake about 1 hour at 375° oven.

CRANBERRY ORANGE NUT BREAD

Theresa Kessel
Lodi, Ca.

4 c. all-purpose flour
1 1/2 c. sugar
1 Tbsp. baking powder
1 tsp. salt
1 tsp. baking soda
2 c. cranberries, washed, cut in halves or 1 can whole cranberry sauce
1 c. walnuts or pecans, chopped
2 tsp. orange rind
2 eggs, beaten
1 1/2 c. orange juice
1/2 c. vegetable oil

Sift flour and dry ingredients. Stir in cranberries, nuts and orange rind. Combine eggs, orange juice and vegetable oil. Add to dry ingredients. Stir until just moistened. Divide batter into 3 lightly greased and floured 7 1/2 x 3 1/2 x 3 1/4 inch loaf pans. Bake in a preheated 375° oven 45 - 50 minutes or until done.

STRAWBERRY BREAD

Margaret (Bender) Raile
Bismarck, N.D.

3 c. flour
3 tsp. cinnamon
1 tsp. salt
4 eggs, beaten
2 c. sugar
1 tsp. soda
1 1/4 c. salad oil
2 (10 oz.) pkgs. frozen strawberries, thawed

Combine flour, sugar, cinnamon, soda and salt in large bowl. Add oil and eggs. Mix thoroughly. Stir in strawberries, chopped nuts may be added if desired.

(Cont.)

Pour batter into 2 greased and floured loaf pans and bake at 350° for 1 hour 15 minutes.

Yield is 2 loaves.

Flavor improves if loaves are wrapped tightly and allowed to set overnight before slicing.

CHOCOLATE MACAROON ROLLS

Loretta Kramer

1 loaf Rhodes sweet roll dough
(thawed as directed)

Filling:

1/2 c. brown sugar, packed
1 Tbsp. unsweetened cocoa powder
1/2 c. butter or margarine, softened
3 Tbsp. (about) cream or milk
1/2 c. shredded coconut
1/2 c. chopped nuts (optional)
Quick Icing

Cream butter, brown sugar and cocoa together. Add coconut and nuts. Blend in milk. Mixture should be very thick. Set aside.

Let dough rise until almost doubled. Roll out dough on floured surface to a 15 x 10 inch rectangle. Spread dough with filling. Roll up, starting with 15-inch side. Pinch to seal edges. Cut into 12 or 16 pieces. Place cut-side down in buttered 9 x 9 or 10 x 8 inch pan. Cover; let rise in warm place until light or doubled in size, 30 - 60 minutes.

Bake in a 375° oven for 20 - 25 minutes. Drizzle with Quick Icing and remove to rack to cool.

Quick Icing:

Mix:

1 c. sifted confectioners sugar
1 Tbsp. milk

Thin with more milk if necessary.

BRAN MUFFINS

Lorna Scherbenske

4 c. All-Bran
2 c. boiling water

Soak while mixing the rest.

3 c. sugar or equivalent honey
1 c. shortening or oil
4 eggs
1 qt. buttermilk

Sift:

5 c. flour
1 tsp. salt

5 tsp. baking soda

Add 2 cups All-Bran and all of soaked bran. Keeps in refrigerator 2 - 3 weeks. Occasionally bake in muffin pans at 425° for 15 - 20 minutes.

CHALLAH

Nadine Lehr

2 c. lukewarm water
3 pkgs. dry yeast
8 c. flour
1 1/2 c. sugar
1 1/2 tsp. salt
2 sticks margarine
5 eggs

Mix water and yeast in very large bowl; add 3 cups flour and 1 cup sugar. Stir with fork and let rise 1/2 hour in warm place.

In another bowl, mix 5 cups flour, salt and 1/2 cup sugar. Add margarine and cut in as with pie dough until mixture resembles coarse meal. At end of 1/2 hour, add 4 beaten eggs to yeast mixture and stir well. Add flour-margarine mixture. If sticky, add 2 more cups flour; knead well on floured board. Put in oiled bowl and cover with towel. Let rise 2 hours or until double. Punch down and knead lightly for a minute or two.

Divide into 4 parts. Divide each part into 3 and roll into strips to braid. Place on oiled cookie sheets and let rise 3 - 5 hours. When ready to bake, beat egg and brush tops of bread with it. Bake at 350° for about 30 minutes. Serve warm and break "hunks" off to eat.

LEMON POPPY SEED BREAD

Barbara Goettle

1 pkg. lemon cake mix
1 pkg. instant lemon pudding
1 c. oil
1 c. water
4 eggs
1 Tbsp. poppy seed
1/2 c. walnuts (optional)

Beat 4 minutes and pour into 2 large loaf pans or 4 small pans. Bake at 350° for 40 minutes.

POPPY SEED BREAD

DeLoris Rudolph

2 Tbsp. poppy seeds
1 c. warm water

Let stand until remainder of ingredients are mixed.

1 yellow cake mix
1/2 c. oil
1 pkg. lemon instant pudding
4 eggs

Mix and add poppy seed mixture. Grease and flour pans. Bake 35 - 40 minutes.

HONEY OATMEAL BREAD

Mrs. Wm. Pfeifle

- 1 c. oatmeal
- 1 1/4 c. boiling water
- 1/2 c. honey
- 1/3 c. oil
- 1 tsp. salt
- 2 pkgs. yeast
- 2 eggs, well beaten
- 6 - 6 1/2 c. flour

Dissolve yeast in 1/2 cup warm water with a little sugar, set aside. Pour boiling water over oatmeal in large bowl, add the honey, oil, salt, mix well and cool. Stir in 2 cups flour, eggs, yeast. Stir in remaining flour, turn out on floured board and let rest 10 minutes. Knead until smooth and elastic. Place in a greased bowl, let rise in a warm place until double in bulk. Punch down and divide in half, form in loaves. Pinch edges and ends together and place in well-greased pans sprinkled with oatmeal, seal edges down, grease tops, cover and let rise until double. Bake at 375° for 30 minutes or until golden brown. Take from pans, brush with butter.

Makes 5 -6 small loaves or 2 bigger loaves (molasses may be substituted for the honey for a dark tasty bread).

FLAT BREAD

Janice Rott

- 1 pt. buttermilk
- 1/3 c. oil
- 2 Tbsp. sugar
- 1 scant tsp. soda
- 1/2 tsp. baking powder
- 1 c. graham flour
- white flour

Mix first 6 ingredients. Add white flour to make a stiff dough. Using a piece of dough about the size of a large walnut, roll paper thin in graham flour. You will have a piece about 12 - 14 inches round. Fry on a hot lefsa grill several minutes on each side until lightly brown and crisp. Flat bread can also be baked on cookie sheets in a hot oven. Eat with butter or margarine.

HOMEMADE PARTY RYE BREAD

Donna Eszlinger

- 3 1/4 - 3 3/4 c. white flour
- 2 Tbsp. margarine
- 2 tsp. salt
- 2 c. rye flour
- 2 Tbsp. sugar
- 2 pkgs. dry yeast
- 1 Tbsp. caraway seed
- 1 1/4 c. water
- 1/2 c. milk
- 1/4 c. molasses

In large bowl, mix 1 cup white flour, 2 cups rye flour, sugar, salt and dry yeast. Set aside.

Combine water, milk, margarine and molasses; heat until warm. Add dry ingredients. Mix in caraway seeds. Stir in enough flour to make a soft dough. Knead on lightly floured board until smooth, 8 - 10 minutes. Shape into a ball, cover and let rest for 20 minutes. Punch dough down, divide in half. Roll each half into a 14 x 6 inch rectangle. Shape into 14-inch long loaves. Place on greased sheet, let rise until double in bulk. With sharp knife, cut diagonal slashes on each loaf. Brush with egg white and water. Sprinkle with sesame seeds. Bake at 375° for 30 - 35 minutes. Cool before slicing.

Inez Salzer

BREAD DOUGH

4 c. whole wheat flour
1/2 c. milk
1 pkg. yeast
1/4 c. sugar or honey
1/2 c. water
1/2 c. vegetable oil
1 tsp. salt
2 eggs, beaten

Measure 1 1/2 cups flour into mixing bowl, stir in yeast. Pour water, milk, oil and sugar and salt into saucepan. Heat only until warm. Add to flour mixture. Beat until smooth. Stir in eggs. Add remaining flour and beat until smooth and elastic. Let rise for 1/2 hour. Punch down and let rise again. Shape into loaves, let rise again and bake at 350° for 35 - 40 minutes.

Katie Rath

REFRIGERATION DOUGH

1/2 c. lukewarm water
1 pkg. yeast, dissolved
1 c. sugar
1 c. shortening
1 heaping Tbsp. salt
3 c. warm water
3 eggs, beaten
10 c. flour

Mix by spoon and let rise. Leave at room temperature and punch down 2 other times. Store in refrigerator and use as desired. May be kept for 1 week.

This dough is good for kuchen, rolls, butterhorns, etc.

Mrs. Frieda Pfeifle

ROLLS - BUNS - COFFEE CAKE DOUGH

2 c. milk, scalded
1/2 c. butter or shortening
1/3 c. sugar
1 Tbsp. salt
2 cakes compressed yeast
1/4 c. lukewarm water
2 eggs, well beaten
6 c. sifted flour

Scald milk, add shortening, sugar and salt. Cool to lukewarm. Crumble yeast and soften in lukewarm water, then add to lukewarm milk mixture. Add 3 cups flour, beat until smooth. Add eggs and stir well then add remaining flour to make a moderately soft dough. Knead until smooth. Cover and let rise in a warm place (about 1 hour). Shape into rolls. Place them in greased pans, brush with melted butter. Cover and let rise until light. Bake in preheated oven 350° about 15 - 25 minutes.

Marlene Meidinger

GARLIC BUBBLE LOAF

1 loaf frozen white bread dough
1/4 c. margarine or butter, melted

(Cont.)

1 egg, beaten
1/2 tsp. garlic powder

1 tsp. dried parsley flakes
1/4 tsp. salt

Thaw and soften dough. Blend together melted butter, egg, garlic powder, parsley and salt. Cut off pieces of dough about the size of small walnuts. Dip into butter mixture. Place pieces of dough into greased loaf pan until all dough is used. Cover, let rise until doubled in size. Bake at 375° for 30 minutes. Brush with butter.

GARLIC BREAD

Ollie Sackmann

1 carton cream cheese, softened
2 Tbsp. butter
1 medium onion, cut up fine

1 pkg. Mozzarella cheese, shredded
garlic powder

Mix all together, spread on French bread in between slices of bread. Wrap in foil. Bake 1/2 hour or longer at 350°. Also good broiled on cookie sheet.

PIZZA CRUST DOUGH

Luana Kempf

1/4 c. lukewarm water
1 tsp. sugar
1 pkg. yeast
1 1/4 c. lukewarm milk

1/4 c. shortening
2 1/2 Tbsp. sugar
1 1/2 tsp. salt
3 1/2 c. flour

Combine water, sugar and yeast. Stir until dissolved. Add milk, shortening, sugar and salt. Stir in flour and mix well. Knead 3 - 5 minutes. Let rise. Divide dough and spread on cookie sheet. If you want a thick crust, let rise, if not, top with your favorite toppings immediately. Bake at 350° about 30 minutes.

Makes 3 large pizzas.

BUTTER HORNS

LeVina (Heyd) Krueger
Wishek, N.D.

4 c. flour
1 cake yeast (or dry)
1 tsp. vanilla
1 tsp. salt

1 1/4 c. butter or margarine
1 c. cream
4 egg yolks, beaten

Sift flour and salt, add yeast and butter. Cut in dry ingredients with blender, then add egg yolks, cream and vanilla. Shape into 5 balls and chill in refrigerator for 2 hours.

Make a 12-inch circle, then cut into 10 - 12 wedges per circle.

Filling:

4 egg whites, beaten
1 c. sugar

1 tsp. vanilla
1 1/2 c. crushed pecans

Spread each wedge with 1 teaspoon of filling. Roll wide side in and bake in 375° oven 15 - 20 minutes, then frost with powdered sugar and butter. (Frosting is optional.)

CROISSANTS (Easy)

Pam McShane

2 pkgs. dry yeast
1 c. warm water
3/4 c. evaporated milk
1 1/2 tsp. salt
1 egg
1/3 c. sugar
1/4 c. melted butter
1 c. chilled butter
5 c. unsifted flour
1 egg beaten with
  1 Tbsp. water

In a large bowl, sprinkle yeast over warm water to soften. Stir in 1 cup flour, evaporated milk, egg, sugar, melted butter and salt. Beat to make a smooth batter. Set aside. Cut the chilled butter into the remaining flour until butter particles are the size of dried kidney beans. Pour yeast batter over top and carefully turn the mixture over with a spatula to blend just until all the flour is moistened. Cover bowl tightly with plastic wrap and refrigerate until well chilled, at least 4 hours and up to 4 days. Remove dough to floured board and press into a compact ball. Knead about 6 turns to release air bubbles. Divide dough into 4 equal parts. Shape one part at a time leaving remaining dough wrapped in plastic wrap in refrigerator. To shape, roll 1/4 dough on floured board into circle 17 inches in diameter. With a sharp knife, cut circle into 8 (16 for small rolls) pie-shaped wedges.

For each croissant, loosely roll wedges toward point. Shape each roll into a crescent and place on ungreased cookie sheet with the point down. Allow at least 1 1/2 inches space around each croissant. Cover lightly and let rise at room temperature in a draft-free place. Do not speed the rising of the rolls by placing them in a warm spot. When almost doubled in bulk, brush with egg and water mixture. Bake in preheated 400° oven for 12 - 15 minutes.

Note: These rolls freeze well.

Makes 32 large rolls or 64 small rolls.

SKIIER'S FRENCH TOAST

Mrs. B. F. (Beada) Heitzmann

(Also good for company breakfast.)

2 Tbsp. corn syrup
1/2 c. butter
1 c. brown sugar
1 loaf unsliced firm white bread
  (trim crusts)
5 eggs
1 1/2 c. milk
1 tsp. vanilla
1/4 tsp. salt

Combine syrup, butter and sugar in saucepan. Simmer until syrup-like. Pour mixture over bottom of 9 x 13 inch baking pan. Slice bread into 12 - 16 slices. Place over syrup, layering as needed. Beat together eggs, milk, vanilla and salt. Pour over bread. Cover. Re-

(Cont.)

frigerate overnight. Bake uncovered at 350° for 45 minutes. Cut in squares, invert and serve with applesauce and breakfast sausage.
About 8 servings.

SUNDAY FRENCH TOAST

Martha Beveridge

8 slices French bread (3/4 inches thick)
1/2 c. milk
4 eggs
2 Tbsp. Grand Marnier or orange juice
1 Tbsp. granulated sugar
1/2 tsp. vanilla
1 tsp. salt
2 Tbsp. butter or margarine
confectioners sugar

Arrange bread in single layer in 12 x 8 x 2 inch baking dish.
In medium bowl, with rotary beater, beat eggs, milk, sugar, vanilla, orange juice and salt until well blended. Refrigerate, covered, overnight.

In hot butter or margarine in skillet, saute' bread until golden brown, about 4 minutes on each side. Sprinkle with confectioners sugar.

Makes 4 servings.

PANCAKES

Wanda Delzer

2 eggs
1/4 tsp. salt
3 Tbsp. sugar

Beat.

1 1/2 c. milk
1 1/2 c. flour
3 Tbsp. butter
3 Tbsp. baking powder

Mix, form pancakes.

SWEET PANCAKES

Emma Fischer
My Mother's recipe

2 eggs
2 tsp. sugar
1/2 c. milk
1/4 tsp. salt
2 tsp. baking powder
1 c. flour

Beat eggs and add the sugar, salt and milk. Sift the flour and baking powder together and add to the batter. Heat about 3 tablespoons oil in pan until smoking and fry the pancakes. You need lots of oil. (My mother used fat.)

WHOLE WHEAT GRIDDLE CAKES

Beada Heitzmann

1 c. whole wheat flour
1 c. all-purpose flour
1 Tbsp. baking powder
1 Tbsp. brown sugar

1/4 c. butter or margarine,
  cut up
1 beaten egg
1 1/4 c. milk
1/4 c. finely chopped pecans
1/2 tsp. salt

Stir together dry ingredients. Cut in margarine until crumbly. Combine egg and milk; add all at once to dry ingredients, stirring with a fork until completely moistened. Stir in pecans. Drop about 1/4 cup batter on lightly greased griddle or heavy skillet. Spread down to 1/4 inch circle. When bubbly, turn over. Serve immediately.

Makes 10 pancakes.

RAISED DOUGHNUTS

Alma Wacker
Long Lake, S.D.

1 c. sugar
1/2 c. shortening
2 c. boiled water

Set aside to cool.

1 egg, beaten
1 tsp. salt
2 pkgs. yeast dissolved in warm water
8 c. flour

Mix ingredients in order. Let rise 3 hours. Roll out and let rise again. Deep fry.

DOUGHNUTS

Mrs. Otto Retzer
Aberdeen, S.D.

2 rounded Tbsp. soft butter
1 c. sugar
1 tsp. vanilla
3 eggs, beaten
1/2 c. cultured sour cream
1 c. buttermilk
1 tsp. soda
1/2 tsp. salt
2 tsp. baking powder
4 c. flour

Combine soda, salt, baking powder and flour. Cream butter and sugar, add vanilla and beaten eggs. Add alternately the dry ingredients and the liquids. Chill, roll out and cut in doughnut shapes. You might have to add a little more flour, but keep dough soft. Fry in deep fat. Very good.

GLAZED POTATO DOUGHNUTS

Mrs. Anna Bendewald

1 pkg. active dry yeast
2 eggs, well beaten
1/4 c. sugar
1/4 c. warm water
1 c. milk, scalded
1/4 c. shortening
1/4 tsp. salt
3/4 c. mashed potatoes
5 - 6 c. flour, sifted

Scald the milk, not too hot. Take off from stove then add shortening, sugar and yeast when cooled. Add salt to beaten eggs and add to rest. Add flour to make a nice soft dough. Let rise for 1 hour.

(Cont.)

Roll about 1/2 inch thick. Cut with doughnut cutter. Let rise again and deep fry.

May be glazed with a powdered sugar and lemon juice mixture.

APPLE FRITTERS

Mrs. Wm. Pfeifle

1 c. flour
2 Tbsp. sugar
1 tsp. baking powder
dash of salt
1 egg, beaten
2/3 c. milk
1 tsp. cooking oil
cooking oil for deep fat frying
4 large tart apples*

*Peel, core and cut in 1/2 inch rings.

In mixing bowl, stir together the flour, sugar, baking powder and salt. Mix egg, milk, oil together, add egg mixture all at once to dry ingredients. Stir just until blended (heat 1 inch of oil to 375°). Dip apple rings in batter one at a time, fry nice and brown on each side (drain on paper towel).

In a small bowl, mix 1/4 cup sugar, 1/4 teaspoon cinnamon. Sprinkle this over the warm fritters.

WATER OR ICE KIPPELS

Mrs. Melvin Baumann

4 c. flour
1 c. shortening (I use margarine)
3 egg yolks
2 c. sour cream
1 tsp. salt
1 yeast cake (I use dry yeast in 1/2 c. water)
rind of lemon (I use juice, 1 Tbsp.)

Mix shortening with flour as for pie crust; add egg yolks, sour cream, yeast and lemon juice. Mix well. Chill overnight. Roll out or pat out with lots of sugar and cinnamon. Bake about 350° until light brown. Watch carefully as they burn easily. They are like Krispies you buy at the baker only better.

"SPEEDIE" KOLACKY

Loretta Kramer

Cuts time in half . . . no kneading!
Combine:

2 c. warm water (110-115°)
1/3 c. sugar
2 pkgs. active dry yeast

Add:

1 Tbsp. salt
2 c. sifted Occident All-Purpose flour

Beat for 2 minutes with electric mixer or rotary beater.

Add:

2 eggs
1/3 c. softened shortening

Beat 1 minute.

Blend in 4 1/2 cups sifted Occident flour and stir until dough is formed. Let rest for 20 minutes. This makes dough easier to handle.

Divide "Speedie" dough in half. Use 1/2 for 16 Kolacky, refrigerate remaining dough or use for pan rolls.

Roll "Speedie" dough to 1/2 inch thickness. Cut into 2 1/2 inch rounds and place on 2 greased cookie sheets.

Let rise until light, about 40 minutes. Press indentation into each bun. Fill centers.

Filling:

Combine:

1 1/2 c. cooked prune pulp
1/4 c. prune juice
1/2 c. sugar
1/2 tsp. cinnamon
1 tsp. orange juice

Bake in moderately hot oven (375°) for 18 - 20 minutes.
Frost while warm with confectioners icing.
Makes 16 Kolacky.

WALNUT SNAILS

Mrs. Cyrus Pfeifle

2 pkgs. yeast
1/2 c. water

Dissolve yeast in water.
Scald 1 cup milk and cool.
Add:

1/2 c. sugar
2 tsp. salt
1 tsp. vanilla
1 c. oil
4 beaten eggs

Blend in about 5 1/2 cups of flour. Mix and then let rise 1 1/2 hours.
Mix:

1 c. sugar
2 tsp. cinnamon

Make walnut size balls of dough and roll again the size of a pencil. Dip in butter, then roll in sugar mixture. Bake for 20 minutes in 350° oven. Very good - soft dough.

CARAMEL - FOR ROLLS

Mrs. Otto Retzer
Aberdeen, S.D.

1 stick margarine
1 c. brown sugar
1 c. vanilla ice cream

Bring this all to a boil, pour over rolls or in bottom of pan. Should be cool before you put rolls on. You can add nuts. Bake at 350° for 30 - 35 minutes. Very good. Enough caramel for 9 x 13 inch pan.

CARAMEL FOR ROLLS

Vickie Meidinger
Fredonia, N.D.

In a small saucepan, melt 1/2 cup butter.
Add:

1 c. brown sugar
1/2 c. half & half
1 Tbsp. light corn syrup

Boil 1 minute. Pour in a 9 x 13 inch baking pan. Place rolls, cut side down, over mixture. Cover; let rise in warm place until double in size. Bake at 375° about 25 minutes.

Note: Frozen bread dough works well.

EASY CARAMEL ROLLS

Nancy Fischer

2 loaves frozen bread dough
1/2 c. butter or margarine
1 c. brown sugar
1 large box vanilla pudding (not instant)
2 Tbsp. milk
cinnamon to taste

Thaw bread but don't let it rise. Break one loaf into the bottom of a 9 x 13 inch greased pan. Melt butter, add sugar, pudding, milk and cinnamon. Mix well. Pour over broken bread. Break the second loaf of bread and put on top. Let rise for 2 1/2 - 3 hours. Bake at 350° for 30 minutes. Cool 5 minutes and invert pan to remove rolls.

STICKY QUICKY ROLLS

Mallory Gross

1/2 tsp. butter or margarine
1/2 tsp. brown sugar
1/2 tsp. light corn syrup
chocolate chips, nuts, raisins, coconut (optional)
refrigerator rolls

Place butter, brown sugar, light corn syrup and optional ingredients into 10 muffin tins. Press the dough, squeezing the edges so that the caramel topping doesn't get out. Bake at 350° for 8 - 10 minutes or until golden brown. Serve warm or cold.

Note: You may place 1/2 cup of each of the ingredients into a 8 or 9-inch cake pan, placing the rolls over this.

QUICK CARAMEL ROLLS

Ruby L. Mayer Moore
Bismarck, N.D.

Heat oven to 350°. Put 2 tablespoons of butter and 1/3 cup caramel ice cream topping in a 9-inch layer cake pan.

Heat this mixture until butter is melted, blend well. Top with pecans or chopped walnuts and 1 can of refrigerated bread sticks dough, separated and left in coils. Bake at 350° for 20 - 30 minutes until nicely browned.

Serves 8.

2 HOUR ROLLS

Violet Bendewald

1 pkg. yeast
1 c. warm water
1 egg, beaten
1 tsp. salt
1/2 c. warm milk
3 Tbsp. Crisco oil
3 Tbsp. sugar
4 c. flour

Let rise once, make into rolls and let rise again and bake.

EASY CINNAMON BISCUITS

Sue Dollinger
Venturia, N.D.

1 loaf frozen bread dough
(white or whole wheat)
1/3 c. butter or margarine
1/2 c. sugar
1 tsp. cinnamon (or to taste)

Thaw bread dough until almost soft. Slice cross wise into 9 or 10 biscuits. Melt butter or margarine. Combine sugar and cinnamon. Dip each biscuit into butter then roll in sugar mixture. Place in loaf pan side by side. Let rise to top of pan. Bake at 350° for 20 - 25 minutes.

BUTTERSCOTCH ROLLS

Marie M. Maier

Mix together:

2 c. flour
1 tsp. baking powder
1/2 tsp. salt
1/3 c. shortening
1 c. milk

Roll out like pie crust.

Brush with butter, sprinkle with brown sugar. Roll like jelly roll, cut into 1 1/2 inch pieces. Put on cookie sheet and bake at 350° until brown.

7 - UP PIE CRUST

Mrs. Oscar Bertsch

5 c. flour
2 c. Crisco
1 c. 7-Up
1 tsp. salt

(Cont.)

Cut flour and Crisco with pastry blender until crumbly. Add salt. Add 7-Up, mix well.

Makes about 6 single crusts.

Frieda Hummel

PIE CRUST

(Can be used for plachenden.)

2 1/2 c. flour
1 tsp. salt
1 c. lard

Place 1 egg yolk in a cup, then fill up with milk to make 2/3 cup. The whites of the egg can be spread on a double crust pie and sprinkled with sugar.

Jane Haas

PERFECT PIE CRUST

4 c. unsifted flour, lightly spooned into cup
1 Tbsp. sugar
2 tsp. salt
1 3/4 c. vegetable shortening (no animal fat)
1 Tbsp. vinegar
1 large egg
1/2 c. water

Mix flour, sugar and salt well. Blend in shortening with fork or pastry blender.

Blend together water, egg, vinegar. Combine both mixtures with fork. Divide in 5 - 6 portions, depending on size of pies needed. Form into balls. Wrap each in plastic wrap. Chill at least 1/2 hour before rolling. Freezes very well too.

PIE CRUST

Mrs. Cyrus Pfeifle

5 c. flour
1 tsp. salt
1 1/3 c. lard
8 oz. cold water

I use this recipe for all my crusts.

EASY PIE CRUST AND STRAWBERRY PIE

Olga (Spitzer) Holmes, Leoti, Ks.

Mix:

1 c. flour
1 stick softened oleo
1 Tbsp. powdered sugar

Do not roll. Press into pie pan. Don't prick crust. Bake 10 minutes at 350°. Cool. Slice and spread 1 pint fresh strawberries on cooled pie shell.

Boil:

1 c. water
1 c. sugar
1 Tbsp. cornstarch

until crumbly. Add

lard

Frieda Hummel

up with milk to make 2/3 cup
a double crust pie and sprinkle

Jane Haas

c. vegetable shortening
no animal fat)
sp. vinegar
ge egg
. water

d in shortening with fork or

Combine both mixtures with
on size of pies needed. Form
hill at least 1/2 hour before

Mrs. Cyrus Pfeifle

c. lard
cold water

PIE

(Spitzer) Holmes, Leoti, Ks.

. powdered sugar

t prick crust. Bake 10
pint fresh strawberries on

cornstarch

Stir in 1 package wild strawberry jello; cool.

Pour over strawberries in pie shell. Chill. May top with whipped cream.

APPLE CREAM PIE

Vera Glur

- 2 c. finely chopped apples
- 3/4 c. sugar
- 1/8 tsp. salt
- 2 Tbsp. flour
- 1 c. sour cream
- 1 egg, well beaten
- 1/2 tsp. vanilla

Combine sugar and flour. Add cream, egg, vanilla and salt. Beat until smooth. Add apples and mix thoroughly. Pour into unbaked pie shell. Bake at 450° for 15 minutes. Turn heat to 325° and bake 30 minutes.

Combine:

- 1/3 c. brown sugar
- 1/2 tsp. cinnamon
- 1/4 c. butter

Remove pie from oven and sprinkle this mixture over pie. Return to oven and bake 25 minutes more.

SODA CRACKER PIE

Mavis Erlenbusch
and Leona Weszner

- 14 soda crackers, rolled fine
- 3 egg whites
- 1 c. sugar
- 1 1/2 tsp. vanilla
- 1/2 tsp. baking powder
- 1/2 c. chopped nuts

Beat egg whites until frothy. Start adding sugar gradually and beat until mixture stands in stiff peaks. Fold in vanilla, crackers, baking powder and walnuts. Spread evenly in well-greased 9-inch pie plate and bake at 325° for 45 minutes. Cool.

Topping:

Beat 1 cup whipping cream until stiff.

Fold in 1 (10 ounce) package frozen strawberries (well drained). Spread over pie and refrigerate 4 hours or more.

Serves 6 - 8. Cool Whip may be used instead of cream.

SOUR CREAM RAISIN PIE

Frieda Ehley

- 1 c. raisins
- 1 c. sugar
- 1 c. sour cream
- 3 egg yolks
- 1 tsp. cinnamon
- 1/4 tsp. cloves

Cook until thick.

Frieda Ehley

NEVER FAIL PIE CRUST

Mix:

3 c. flour
1 tsp. salt
1 c. shortening
1 egg mixed with 1/2 c. water
1 tsp. vinegar

This makes about 5 crusts, depending on the size of pans.

Liza Michelle Rott

FRESH STRAWBERRY PIE

1 qt. fresh strawberries
1 c. sugar
water
1/4 c. cornstarch
1 Tbsp. lemon juice
1 (8-inch) baked pie shell

Wash strawberries, add sugar and let stand overnight at room temperature, covered. Drain off juice and add enough water to make 1 3/4 cups liquid. Blend cornstarch to a paste with 1/4 cup of the liquid in top of a double boiler. Add remainder of liquid and cook over direct heat with constant stirring until sauce boils and is clear. Place over boiling water, cover and cook 15 minutes longer. Remove from heat, add lemon juice and fold in strawberries. Cool to lukewarm before pouring in shell. Chill several hours before serving. Garnish as desired.

ONE - CRUST FRUIT PIE

Laurel Mehrer

Combine in a saucepan:

1/2 c. water
1 1/2 Tbsp. cornstarch
1 c. sugar
1 c. mashed peaches, nectarines, strawberries or raspberries

Cook, stirring constantly. Boil 1 minute. Add 2 tablespoons butter; cool. Place about 3 cups sliced peaches or nectarines or whole berries in a baked pie shell. Pour cooked fruit mixture over, being careful to cover all fruit in shell. Chill. Serve with whipped cream or ice cream, if desired.

PECAN PIE

Leah Puhlmann

3 eggs
2/3 c. sugar
1/2 tsp. salt
1/3 c. melted butter
1 c. dark corn syrup
2 c. pecan halves

Beat first 5 ingredients together with rotary beater; mix in pecans and bake at 375° for 40 - 50 minutes.

Frieda Ehley

1/2 c. water

e of pans.

a Michelle Rott

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water to make
4 cup of the
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Cool to lukewarm
ing. Garnish

Laurel Mehrer

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aspberries

blespoons
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ver, being
pped cream or

h Puhlmann

mix in pecans

PUMPKIN PECAN PIE

Mrs. Henry Eszlinger

3 eggs
3/4 c. light corn syrup
1 tsp. vanilla
1 c. pumpkin, cooked and strained
1/2 tsp. cinnamon
1/4 tsp. salt

Note: I like to use a little tapioca.

Sprinkle pecans on top. Bake 40 minutes at 350°. Serve as is or with whipped cream or Cool Whip.

QUICK PUMPKIN PIE

Irene Zimmerman

4 eggs
1/2 c. margarine
2 c. milk or light cream
1/2 c. flour
1 c. sugar
1 c. fine coconut
2 tsp. vanilla
2 c. cooked mashed pumpkin
1 1/2 tsp. cinnamon
1/4 tsp. ginger
3/4 tsp. nutmeg

Mix all ingredients thoroughly in a blender or by hand. Pour into 2 (9-inch) pie plates. Bake at 350° for about 50 - 55 minutes or until knife inserted in center comes out clean. The flour will settle to form crust. The coconut forms a topping. The center is an egg custard pumpkin filling.

LEMONADE PIE

Mrs. Wayne (Elsie) Lacher
Zeeland, N.D.

1 (9 oz.) carton Cool Whip
1 can Eagle Brand milk
1 (6 oz.) can frozen lemonade

Mix with mixer until smooth. Pour into a 9-inch graham cracker crust. Chill.

Leona Neu

CARAMEL PIE

Heat 1 1/2 cups milk. Add 1 teaspoon butter.
Mix:

1 1/2 c. brown sugar
2 Tbsp. flour

Add to milk, cook until thick. Add 1 teaspoon vanilla. Pour in baked pie shell. Top with meringue, bake until brown.

Estella Neu

PUMPKIN PIE

Prepare 1 (10-inch) unbaked pie shell.
Mix:

1 1/4 c. cooked pumpkin
3/4 c. brown sugar

(Cont.)

1/4 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. ginger
1 tsp. cinnamon
3 eggs, slightly beaten
1 1/4 c. milk
1 tsp. butter

Use blender to mix. Pour in crust, bake 10 minutes at 400°, then 50 minutes at 350°.

Irma (Iszler) Connors
Kellogg, Id.

HUCKLEBERRY PIE

1 pie crust, cooled (graham cracker is good)
32 large marshmallows
1/3 c. milk
2 c. Cool Whip
2 c. huckleberries (also good with blackberries or raspberries)

Melt marshmallows and milk in a saucepan, stirring constantly. Add Cool Whip and berries and pour into prepared pie shell. Decorate top with more berries. Place in refrigerator and cool for 1 hour.

CRAZY CRUST APPLE PIE

Mrs. Rebecca Thurn

(Makes its own crust as it bakes.)

1 c. Pillsbury all-purpose flour
1 tsp. baking powder
1/2 tsp. salt
1 Tbsp. sugar
1 egg
2/3 c. shortening
3/4 c. water
1 (1 lb. 5 oz.) can apple pie filling
1 Tbsp. lemon juice
1/2 tsp. cinnamon

In small mixing bowl, combine flour, baking powder, salt, sugar, egg, shortening and water. Blend well, beat 2 minutes at medium speed of mixer. Pour batter in 9-inch pie pan. Combine pie filling, lemon juice and spice. Pour into center of batter. Do not stir. Bake at 425° for 45 minutes. Mincemeat pie filling may be substituted.

LAZY PIE

Fern Schauer

Mix:

1 pkg. crushed graham crackers
1 stick melted butter

Press all but 1/8 cup into a 9 x 13 inch pan saving remainder to be sprinkled on the top.

Fillings:

1 can pie filling + 1 bag miniature marshmallows or
2 cans pie filling

Top with 8 ounce Cool Whip, reserved crumbs and chill until set.

COTTAGE CHEESE PIE

Prepare an unbaked pie shell.
Mix together very well:

1 c. sugar
1 Tbsp. cornstarch
3 eggs, beaten
dash
1/2 c

Add to above 1 pound dry cottage
shell, dot with butter, sprinkle with cinn

HAPPINESS PIE

1 pt. blueberries
20 - 25 strawberries, hulled
whipped cream or other
topping (optional)
1 (3 1/4 oz.) pkg. vanilla pudding
mix
2 c
1 (
1/
1

Combine pudding mix and 2 cup
full boil over medium heat, stirring
add cream cheese and stir until smo
for 5 minutes, stirring twice. Pour
crust. Refrigerate 3 hours or overn
around outer edge of pie. Put 1 lar
place blueberries over remaining p
cream or other topping, if desired.

MALT SHOP PIE

Have ready, 1 (9-inch) graha

Filling:

1 pt. vanilla ice cream
1/2 c. malted milk balls
1 Tbsp. milk
3 Tbsp. instant chocolate
flavored malted milk

In a chilled bowl, stir ice
malted milk balls and 1 tables
while preparing top layer. Mi
topping and 1 tablespoon milk
layer in crust. Freeze until f
to the 1/4 cup crushed malte
freezing. Keeps well.

COTTAGE CHEESE PIE

Darlene Glaesman

Prepare an unbaked pie shell.
Mix together very well:

1 c. sugar
1 Tbsp. cornstarch
2 eggs, beaten
dash of salt
1/2 c. sweet cream

Add to above 1 pound dry cottage cheese. Pour into unbaked pie shell, dot with butter, sprinkle with cinnamon. Bake at 350° for 1 hour.

HAPPINESS PIE

Evie Brandner

1 pt. blueberries
20 - 25 strawberries, hulled
whipped cream or other topping (optional)
1 (3 1/4 oz.) pkg. vanilla pudding mix
2 c. milk
1 (8 oz.) pkg. cream cheese, softened
1/2 tsp. vanilla
1 (8-inch) prepared graham cracker pie crust

Combine pudding mix and 2 cups of milk in saucepan. Bring to full boil over medium heat, stirring constantly. Remove from heat, add cream cheese and stir until smooth. Add vanilla. Let mixture cool for 5 minutes, stirring twice. Pour pudding mixture into graham cracker crust. Refrigerate 3 hours or overnight. Place strawberries in circle around outer edge of pie. Put 1 large strawberry in center of pie, place blueberries over remaining pudding surface. Serve with whipped cream or other topping, if desired.

Ida M. Kramer

MALT SHOP PIE

Have ready, 1 (9-inch) graham cracker crust.

Filling:

1 pt. vanilla ice cream
1/2 c. malted milk balls
1 Tbsp. milk
3 Tbsp. instant chocolate flavored malted milk
3 Tbsp. marshmallow topping
1 Tbsp. milk
1 c. whipping cream
1/4 c. crushed malted milk balls

In a chilled bowl, stir ice cream to soften. Blend in 1/2 cup crushed malted milk balls and 1 tablespoon milk. Spread on crust. Freeze while preparing top layer. Mix malted milk powder, marshmallow topping and 1 tablespoon milk. Add whipped cream and spread over layer in crust. Freeze until firm. You may add a few chopped nuts to the 1/4 cup crushed malted milk balls and spread on top before freezing. Keeps well.

APPLE CARAMEL PIE

Mrs. James (Joy) Goehring

6 apples, cored and cut into quarters
1/2 c. butter
1 1/2 c. brown sugar
1/2 c. flour
1/4 tsp. salt
1/4 tsp. cinnamon
1 c. chopped walnuts
1 (9-inch) pie shell, deep

Arrange apples in unbaked pie shell. Mix butter, flour, brown sugar, salt and cinnamon together. Put over apples and sprinkle with walnuts. Bake at 350° for 40 minutes. Serve with whipped cream or ice cream.

Note: This recipe was received from Hank Meadows when he conducted a cooking show at the Lumber Co. in Aberdeen, South Dakota.

BEST RAISIN PIE

Mrs. Ervin (Ida) Lammle
Long Lake, S.D.

1 baked pie shell
1/2 c. sugar
3 egg yolks, save whites
1 c. half & half
2 Tbsp. flour
1 tsp. vanilla
1 c. raisins

Beat 3 egg yolks with 1 cup half & half. Mix with vanilla, then mix with flour and sugar and raisins. Cook over low heat until thick. Pour into baked shell. If you want the egg whites, make a meringue and put on top and bake.

SOUR CREAM RAISIN PIE

Esther Kruger

1 c. sour cream
1 c. milk
1 c. raisins
1/2 c. sugar
2 egg yolks
1 tsp. cinnamon
1 tsp. nutmeg
3 tsp. flour

Mix all together and cook. Pour into baked pie crust and cover with meringue.

SOUR CREAM RAISIN PIE

Tina Eszlinger

1 c. sour cream
3/4 c. sugar
2 eggs
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1/8 tsp. salt
1/2 c. raisins

Crust:

3 c. flour
1 c. Crisco
1/2 tsp. salt

Crust: Mix until crumbly, add about 1/4 cup cold water. Mix only until it holds together.

Pour filling into unbaked pie shell. Cover with lattice strips. Bake 45 minutes at 335°.

HELEN KRETSCHMAR'S SOUR CREAM RAISIN PIE

Juanita Hernett, Sun City West, Az.

Combine in double boiler:

3/4 c. sugar
1/4 c. flour
1 tsp. cinnamon
1/4 tsp. cloves

Blend together:

3 egg yolks, slightly beaten
1 1/4 c. sour cream

Stir gradually into dry ingredients. Cook over boiling water until thick, stirring occasionally. Stir in:

1 c. raisins
1/2 c. walnuts, chopped

Cover and cool. Turn into cooled baked pie shell. Top with meringue, sealing to edge of crust. Bake in moderate oven (350°) for 10 - 15 minutes. Cool before serving.

CARAMEL DUMPLINGS

Leona Neu

Sauce:

Caramelize 1/2 cup sugar; light brown.
Add:

2 1/2 c. boiling water
1 Tbsp. butter
1 c. sugar
1 tsp. vanilla

Boil for 10 minutes. Use fry pan.

Dumpling Batter:

Mix together:

1 Tbsp. butter
1/2 c. sugar
1/2 c. milk
1 1/2 c. flour
1 tsp. baking powder
1/4 tsp. salt

Drop batter into boiling sauce. Cover pan and cook 20 minutes at medium heat. Serve hot.

RAISED DUMPLINGS

Rosemary Henke David
Bismarck, N.D.

2 c. flour
1 c. milk
1 tsp. salt
3 tsp. baking powder

Cover and steam for 12 minutes. Can be put on any kind of meat or potatoes.

BREAD DOUGH (For Dumplings)

Mrs. Emil Wiedmann

1 c. milk, scalded
1 1/2 tsp. salt
1 1/2 Tbsp. sugar

Scald milk, add sugar and salt; cool.

Soak 1 package yeast in 1/4 cup warm water. Add to milk. Add enough flour to make a soft dough. Add 2 tablespoons Crisco to batter before it gets too stiff. Let rise until double. Work, let rest, then work into dumplings. Let rise.

Start 2 1/2 cups (3c)

DUMPLING DOUGH

Huldina Klipfel

2 c. hot water
1 c. milk
1 tsp. salt
2 tsp. sugar
1 tsp. or 1/2 pkg. Fleischmann's yeast
2 Tbsp. lard or salad oil

Add enough flour to make soft dough. Let rise and punch down. Let rise again and then make dumplings. This recipe makes quite a few dumplings. After the dumplings have risen, may be frozen and will be ready to cook.

HILDA'S STRUDELS

Phyllis Bendewald
Original Recipe Mrs. Adam (Hilda) Vassler

1 egg
1 1/2 c. warm water
1 tsp. yeast
1 tsp. salt
1 Tbsp. sugar
4 1/4 c. flour

Mix yeast in 1 cup water, add sugar, salt and beaten egg. Add flour, mix well, if dough is real stiff, add remaining 1/2 cup of water or part of it (dough should be soft). Let dough rest for about an hour.

Divide dough into 3 portions, roll out about 1/4 inch thick, spread shortening on one side of rolled out dough. Stretch dough as thin as you can without tearing. Roll up like a jelly roll, cut into 3 inch pieces. Cover and let rest for a short time.

In a kettle where diced potatoes, onions, water, salt (and meat, if you prefer) are cooking, you need enough water to cover the potatoes, put strudles on top (water should be boiling), cover and let them cook at least 30 minutes at a medium temperature. Remember, do not open kettle while cooking. Hilda said when you hear them frying, they're done. So keep listening and Good Luck!

STRUDELS

Darlene Sayler

3 scoops yeast
1 c. milk
1 c. warm water
4 tsp. salt
12 c. flour

Soak yeast in milk and water. Work in salt and flour until it is thick and sticks together. Let rise 1 1/2 hours, then roll out to about 3/4 inch circles. Put cooking oil on them. Stretch until thin. Put a little cream on them, roll out and cut. Put potatoes, salt and shortening and enough water to cover potatoes in roaster. Bring to boil. Add the strudels and cook until boiling, then turn heat down.

STRUDELS

Marion Lacher

3 c. flour
2 eggs
2 Tbsp. lard
1 tsp. salt
1/2 tsp. baking powder

Combine ingredients; add enough warm water to make soft dough. Let rise. Form into 3 - 4 balls. Roll out into 8-inch diameter or very thin. Dice 3 - 4 medium potatoes into Dutch oven with 3 tablespoons lard; add salt and water to cover potatoes and cook. Spread 1 teaspoon lard on dough and stretch very thin. Roll and cut into strips about 2 inches. Place strudles on potatoes and cook.

STRUDEL

Violet Bendewald

4 c. flour
2 eggs
1 c. warm water

Make dough and let rest in a covered dish several hours before using. Divide into equal parts, roll out 1/4 inch thick. Spread both sides with heated oil, let lay 10 - 15 minutes. Stretch dough on a dish towel. Lift the 2 bottom corners of towel to roll up the dough. Cook in kettle with 2 tablespoons oil and 1 cup water for 20 minutes. Do not uncover kettle until water cooks in and starts to fry.

Hint: These strudels freeze well.

STRUDELS

Donna Eszlinger

3 c. flour
2 eggs
1 tsp. baking powder
3/4 tsp. salt
warm water (to make soft dough)

Combine ingredients, form into 3 - 4 balls and let rest 10 minutes. Roll balls into 8-inch diameter. Spread with shortening, let rest few minutes and stretch to a very thin large circle, roll up like jelly roll and cut into 2 inch logs.

(Cont.)

In Dutch oven, cover bottom with potatoes, 1 1/2 - 2 cups water, small onion and 1 teaspoon salt. Bring to a boil. Put strudels on top. Cover and cook about 20 - 25 minutes.

Serve.

PLACHENDEN

Emma Reich

3 1/2 c. flour
1/4 c. sugar
1/2 tsp. salt
1 c. lard
1/2 tsp. baking powder
3/4 c. cold water

Combine as any other pastry.

Mix:

1 qt. canned pumpkin
1/2 c. white sugar
1/2 c. brown sugar
nutmeg, ginger, salt and cinnamon to taste

Roll pastry as for pie crust. Place several tablespoons of pumpkin mixture on half side of dough, cover with other half; press edges together firmly. Bake in moderate oven.

BLATCHINDA

Mrs. Emil Wiedmann

Dough:

2 c. sweet cream
1/2 c. sugar
3 eggs
5 c. flour
5 tsp. baking powder
1 tsp. salt

May add a small amount of milk.
Make triangles and fill with pumpkin filling.

Filling:

pumpkin
sugar
salt and pepper

Bake 20 minutes at 375°.
Makes about 30 blatchinda.

PLACHINDA

Mrs. Cyrus Pfeifle

2 qt. pumpkin
2 1/2 c. sugar
1 1/2 tsp. salt
1 1/2 tsp. cinnamon
1 tsp. black pepper

Spread in pie crust shape as you wish.

PLACHENTA

Leona Neu

Dough:

5 c. flour
1 c. shortening
2 eggs
1/4 c. sugar
1 tsp. baking powder
1/2 tsp. soda
1 tsp. salt

Mix above ingredients. Add milk to make a soft dough. Divide into 4 parts. Divide each part into 9 pieces. Roll out thin, fill, seal and bake. Makes 36 plachenta.

Filling:

2 c. cooked pumpkin
1/2 tsp. salt
1/4 tsp. black pepper
1/2 c. sugar
1/4 tsp. cloves
1/4 tsp. nutmeg
1/2 tsp. cinnamon

Will make 9 pumpkin plachenta.

2 c. cooked apples
sugar and cinnamon to taste

Will make 9 apple plachenta
Plachenta dough freezes well, if stored in airtight bags.

Esther Krueger

STIRRUM

3 c. flour
1 tsp. salt
1 c. milk
6 - 7 eggs
1/4 c. sugar

Mix all ingredients so it is a sticky dough (with a spoon). In pan, melt 1 stick butter or margarine. Add dough and fry. Cut up as it fries with a pancake turner. The finer you cut the better. Eat with garden lettuce which has been put in a juice of 1 cup of sweet cream. Add about 3/4 cup cold water and vinegar and salt to taste.

Martha Knoblich

STIRRUM

3 c. flour
2 tsp. baking powder
2 eggs
2 Tbsp. melted shortening
3/4 tsp. salt
1 Tbsp. sugar
2 - 2 1/2 c. milk

Mix liquids first, then add flour, baking powder and salt. Put in hot greased frying pan. When bottom of mixture starts frying, stir the mixture (the more you stir, the smaller the particles become). Serve with lettuce or cucumber salad or syrup.

Donna Eszlinger

GERMAN POTATO DONUTS

1 c. sugar
1 c. mashed potatoes
3 c. flour
3 tsp. baking powder
1/2 c. milk
1 egg
1 tsp. butter
1/2 tsp. salt

Mix together and roll to about 1 inch thickness, cut into 2 or 3 inch strips. Drop into hot fat and fry until brown. They form interesting shapes as they fry. Roll in powdered sugar to serve.

Inez Salzer

KNEPFLA DOUGH

Combine:

3 c. flour
2 tsp. baking powder
1 tsp. salt

Add:

1 slice bread, crust removed
2 eggs
warm water to make medium soft dough (3/4 c. approx.)

Let dough rest at least 1 hour. The bread worked into dough makes the knepfla extra tender. Cube about 4 medium potatoes; put in large kettle with enough water to fill kettle 1/2 full. Add 1 teaspoon salt. When potatoes boil, start dropping dough, cut in small pieces, into this mixture. You can either use scissors or knife and cut about the size of an almond. Cook 3 - 4 minutes more. Drain. Brown some bread cubes in butter or oil and pour over knepfla.

´Excellent served with sauerkraut.

KNEPFLA

Donna Lee Eszlinger

2 c. flour
2 eggs
water (cold) to make a stiff dough - not sticky

Knead well and roll 3/4 inch thickness. Cut into strips 3/4 inch wide and roll in flour.

Fill 4-quart kettle 3/4 full of water. Add 3 tablespoons salt. When boiling, add knepfla by cutting with scissors; boil 5 minutes. Drain and pour melted shortening and bread crumbs over top and serve.

KNEPFLA

Viola Heinrich

2 eggs
1 c. milk
1/2 tsp. salt
1/4 tsp. baking powder or soda
3 1/2 c. flour
2 heaping Tbsp. butter or shortening
1 c. bread crumbs

Combine eggs, milk, salt, soda and flour and mix until smooth. Divide dough into 4 parts and form into rolls 1/4 inch in diameter. Cut with scissors into small pieces.

While preparing dough, bring 2 quarts water and 1 teaspoon salt to a boil in large kettle. Add 4 medium potatoes, diced; cook until potatoes are almost tender, then add the knepfla and boil a little while. Drain. Cover while you brown about 1 cup bread crumbs in 2 heaping tablespoons shortening and mix it into the knepfla and serve. You can add cream.

Helen Nitschke

SCHLITZ KUECHLA

1 c. sugar
1 tsp. baking powder
1/2 c. cream
3 eggs
1 tsp. soda
1 c. milk or buttermilk

Beat above ingredients well. Add enough flour to make a stiff dough, soft enough to handle without being sticky. Roll to 3/4 inch thickness. Cut into squares or oblong pieces, cut slit in center (some people pull the ends through - others fry them as is). Deep fry in shortening or oil until golden brown.

Mavis Erlenbusch

KECHLA

2 eggs, beaten
2 Tbsp. oil
1/2 c. sugar
1 tsp. salt
1 tsp. vanilla
2 1/2 tsp. baking powder
3 1/2 c. flour
3/4 c. milk

Chill 1 hour. Roll out to 1/4 inch cut and deep fry. Can sprinkle with sugar.

Janet Dalke

SCHLITZ KUCHLA

4 eggs
1 c. sour cream
1 c. milk
1 c. sugar
1 tsp. baking powder
1 tsp. soda
1 tsp. vanilla
1 pinch salt

Add enough flour for a soft dough. Roll about 1/4 inch thick and cut in oblong pieces about 2 x 3 inches. Cut 2 - 3 slits in center and drop in hot fat (about 370°). Fry about 3 - 4 minutes or until lightly browned. Remove from fat and drain. You can either put sugar on them or sugar and cinnamon mix.

Marvel Haas

HASENFLICKEN

4 eggs
1 Tbsp. sugar
1 Tbsp. milk
1 Tbsp. melted butter
2 c. flour

(Cont.)

Beat eggs lightly, add sugar, milk and melted butter and mix well. Add flour and knead into a lump. If too sticky, add more flour, cut into 18 pieces, roll thin into 8 inch circle. Cut into pie shape pieces.

Melt 2 cups shortening. Fry until light golden brown in shortening. Remove and sprinkle with powdered sugar.

Martha Knoblich

SCHLITZ KUECHLE

1 c. sugar
3 eggs
1 tsp. baking powder
1 tsp. soda
1 c. cream
1 c. milk or buttermilk

Make a soft dough. Roll on floured board about 1/2 inch thick, cut into squares, cut slits and fry in hot lard or cooking oil. Cover with granulated sugar or powdered sugar.

KASE NOODLES

Helen Nitschke

1 egg
1/4 tsp. salt
1 1/2 c. milk
1 c. flour

Beat egg, add salt, flour and milk. Mix until batter is smooth. Heat frying pan to which a little butter has been added (about a 7 or 8-inch pan). Spoon a thin layer of batter into pan and fry until bottom is light golden brown, only one side is fried. Top should be set enough so as not to be damp or sticky. Remove from pan and fry remaining batter in the same manner - do not stack - put on waxed paper, these look like a thin pancake.

Cheese Filling:

1 pt. dry curd cottage cheese
1/3 c. sugar
1/4 tsp. salt
2 eggs, beaten

Mix ingredients, spoon a big tablespoon of filling onto the fried side of the pancake; the ends of pancakes are folded over each other, fold tightly to keep filling inside. Fry in a generous amount of butter on both sides until brown and eat hot. Very good.

COTTAGE CHEESE POCKET RECIPE

Clara Ehley
My Mother's recipe

2 c. flour
1 tsp. salt
2 eggs

Mix and add cold water or milk to make a stiff dough. Roll dough on floured board as thin as pie crust and cut in 3 inch squares.

Make the following mixture:

1 1/2 c. cottage cheese
1 small onion, finely chopped

1 piece of parsely, finely cut (optional)	salt and pepper to taste 1 egg

Mix and put about 1 tablespoon of this cheese on each square of dough. Fold the square in half and squeeze shut with the fingers. Now take 8 cups water, a piece of parsley, salt to taste and put in a kettle and boil. Add the pockets to the water and boil slowly for 15 minutes. Fry an onion cut in small pieces or bread in 2 tablespoons lard in a pan. Add the fried onions or bread and lard to the soup when it is done.

Drain off any leftover pockets and fry for another meal.

FLEISCH KUCHEN

Claudia Retzer

Roll out 3 kuchen from 1 loaf of frozen bread dough. Roll out to fit a pie pan.

Dice some smoked picnic ham into little cubes. Lay on top of the dough, piece by piece till dough is covered. Let rise for up to 1 hour. Bake until browned. Remove from oven and serve while warm.

SWEET DOUGH (For Kuchen)

Vivian Meidinger
In Memory of Mrs. Henry Huether, Jr.

1 pt. cream (scald)	1/2 c. sugar

Add:

3 eggs 2 tsp. salt	1 Tbsp. yeast dissolved in 1/2 c. warm water with 1 tsp. sugar

Add flour for soft dough, let rise 15 - 20 minutes then add more flour on kneading board and work. Let rest until double in bulk. Use for sweet rolls and kuchen.

GERMAN KUCHEN

Viola Heinrich

2 c. warm sweet milk	1 pkg. yeast
1/2 c. shortening	2 eggs
1/2 c. sugar	enough flour to make a soft dough
1 tsp. salt	

Mix and let rise as for any soft sweet dough. Makes 8 kuchen, made into rounds to fit pie tins. Let rise for about 20 minutes.

Fill with cream filling and bake 25 minutes.

Filling:

2 eggs	2 c. sweet cream or sour cream
1/2 c. sugar	1/2 Tbsp. flour

(Cont.)

Heat cream, beat eggs and sugar and flour. Mix into cream and cook until thick. Spread fruit desired on kuchen then spread filling over fruit. Sprinkle with cinnamon.

Kuchen is very good without fruit.

Ida Goehring
Lodi, Ca.

KUCHEN

1 c. milk
1 c. warm water
1 c. Crisco
2 eggs
1 1/2 tsp. salt
2 pkgs. yeast
about 6 c. flour
3/4 c. sugar

Mix Crisco and sugar; add eggs.

Mix yeast in warm water, add milk and rest of ingredients. Let rise and work down 2 times.

Janice Schnabel
In Memory of Lydia Schnabel

KUCHEN OR ROLLS

Scald 1 cup milk.

Add 1/2 cup butter; stir to melt butter and cool to lukewarm.

Mix:

1 c. lukewarm water
2 pkgs. dry yeast

Stir to dissolve yeast. Combine milk mixture with water-yeast mixture.

Add:

2/3 c. sugar
1 tsp. salt
2 beaten eggs
1/8 tsp. nutmeg
2 c. flour

Beat for 2 minutes with electric mixer.

Add 4 cups flour and stir with wooden spoon until mixed well. Cover and set in warm oven for 15 minutes.

Put 1/2 cup flour on counter-top and knead dough well. Put into greased bowl and let rise in warm oven for 45 minutes. Knead and let rise 45 minutes. Roll on floured board 1/4 inch thick and place into pie tins (makes 9 medium or 10 small kuchens) prick with fork and let rise about 20 minutes.

Topping for Sugar Kuchen:

Reevels:

2 c. flour
1/2 c. melted butter

Drizzle slowly melted butter over flour, while stirring with fork to make small pea size balls.

Glaze:

1 c. heavy sweet cream
1/2 c. + 1 Tbsp. sugar
1/4 tsp. maple flavor or
1 tsp. vanilla

Stir until sugar is dissolved.

After kuchen dough is slightly risen in pie tin, spread with melted butter. Top with 1/4 apple thinly sliced, sprinkle 2 tablespoons sugar, sprinkle 1/4 cup of reevels, sprinkle with cinnamon. Bake at 350° for 20 minutes. Remove from oven and drizzle about 2 tablespoons cream glaze over hot kuchen, cool slightly in pans (5 - 10 minutes). Remove to cooling rack.

Custard for Kuchen:

Mix:

1/2 c. sugar
6 Tbsp. cornstarch
1/2 tsp. salt

Beat 5 eggs, mix with dry ingredients.

Scald:

3 c. heavy sweet cream
3 1/2 c. milk

Add sugar-egg mixture, stirring constantly over low heat and cook until thick (like pudding); remove from stove and add 2 teaspoons vanilla. Cool.

After kuchen dough is slightly risen in pie tin, top with cut up cooked fruit (prunes, dried apricots, dried peaches, etc.) or raw rhubarb. Sprinkle 1 - 2 tablespoons sugar, spread about 2/3 cup custard over fruit, sprinkle 1/4 cup reevels over custard and sprinkle with cinnamon. Bake at 350° for 25 minutes.

CARAMEL ROLLS

Janice Schnabel

Caramel Sauce:

Mix in 9 x 12 inch pan 3/4 cup brown sugar.

Mix well in 1 cup measuring cup:

1/4 c. water
1 heaping tsp. cornstarch

Fill cup with heavy sweet cream. Put pan with sugar over low heat, pour cream mixture over sugar and stir until sugar is melted. Remove from stove and cool to lukewarm.

See Kuchen/Roll Recipe (pg. 144). Roll out dough to about 36 x 12 (1/4 inch thick), brush with melted butter; sprinkle with about 2/3 cup sugar and cinnamon, roll loosely and form a roll of 36 - 38 inches long. Cut with string into 1 1/2 inch widths. Place 12 rolls in each 9 x 12 inch

(Cont.)

cake pans on top of caramel mixture; let rise 30 - 45 minutes. Bake at 350° for 20 - 25 minutes.

Mrs. Anna Bendewald

BAKING POWDER KUCHEN

2 c. flour
1/2 c. sugar
2 eggs, beaten
2/3 c. cream
1 tsp. vanilla
1 Tbsp. baking powder

Mix dough and let rest for awhile then you mix your topping or filling:

2 c. sweet or sour cream
1 1/2 c. sugar
1 Tbsp. flour
4 eggs, beaten lightly

Mix all together and put on top of your kuchen dough in a pie plate. Bake at 350° until nice and brown, 10 - 12 minutes.

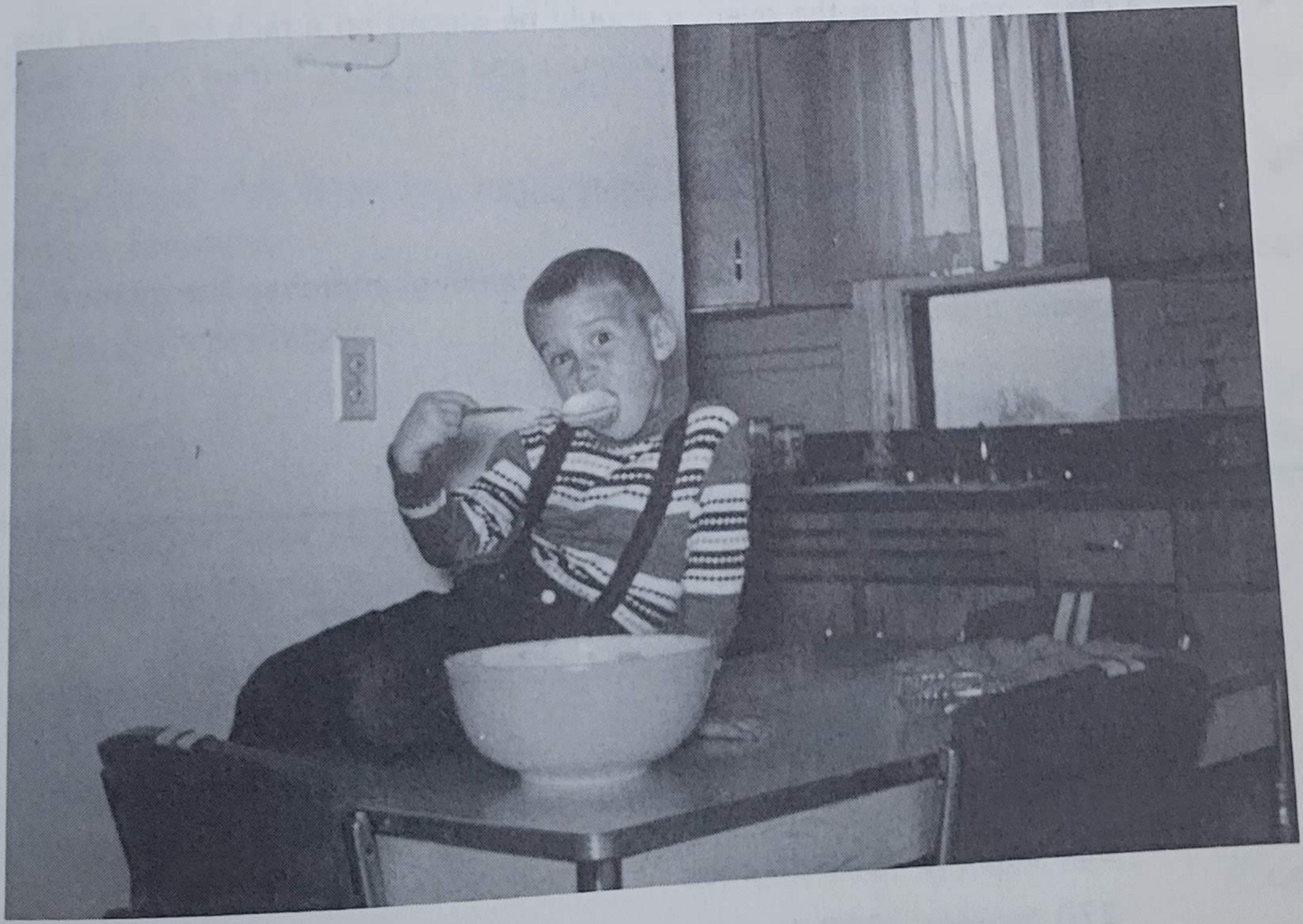
LIFE'S RECIPE

1 c. good thoughts
1 c. consideration for others
3 c. forgiveness
1 c. kind deeds
2 c. sacrifice for others
2 c. well-beaten thoughts

Mix these thoroughly and add tears of joy and sorrow and sympathy for others. Flavor with little gifts of love and kindly service. Fold in 4 cups of prayer and faith to lighten other ingredients and raise the texture to great heights of Christian living. After pouring all this into your daily life, bake well with the heart of human kindness. Serve with a smile.

Write your extra recipes here:

CAKES, COOKIES and ICINGS



Worth Remembering

- ★ A pie crust will be more easily made and better if all the ingredients are cool.
- ★ The lower crust should be placed in the pan so that it covers the surface smoothly. And be sure no air lurks beneath the surface, for it will push the crust out of shape in baking.
- ★ Folding the top crust over the lower crust before crimping will keep the juices in the pie.
- ★ In making custard type pies, bake at a high temperature for about ten minutes to prevent a soggy crust. Then finish baking at a low temperature.
- ★ Fill cake pans about two-thirds full and spread batter well into corners and to the sides, leaving a slight hollow in the center.
- ★ The cake is done when it shrinks slightly from the sides of the pan or if it springs back when touched lightly with the finger.
- ★ After a cake comes from the oven, it should be placed on a rack for about five minutes. Then the sides should be loosened and the cake turned out on rack to finish cooling.
- ★ Cakes should not be frosted until thoroughly cool.
- ★ Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.

Candy & Frosting Chart

230 degrees - 234 degrees	Thread
234 degrees - 240 degrees	Soft Ball
244 degrees - 248 degrees	Firm Ball
250 degrees - 266 degrees	Hard Ball
270 degrees - 290 degrees	Soft Crack
300 degrees - 310 degrees	Hard Crack

MARTHA'S WEDDING CAKE

Ann Shipley
Keizer, Or.

3 c. unbleached white flour
2 c. sugar
1 c. coconut (optional)
2 1/2 tsp. soda
2 1/2 tsp. cinnamon
1 tsp. lite salt or less
2 c. shredded carrots
1 c. oil
2 tsp. vanilla
11 oz. can (1 3/4 c.) mandarin
oranges, undrained
3/4 c. egg substitute or 5 egg whites
or 2 eggs

Frosting:

8 oz. pkg. low fat cream
cheese, softened
1 tsp. vanilla
3 c. powdered sugar

Preheat oven to 350°. Grease 13 x 9 inch pan.

In large bowl, combine all cake ingredients. Measure flour by lightly spooning into measuring cup and leveling off. Beat 2 minutes at high speed. Pour into greased pan. Bake 50 - 60 minutes until toothpick inserted in center comes out clean and when cake pulls away from sides of pan. Cool.

To arrange as decorated cake or wedding cake, turn cake onto rack after 30 minutes of initial cooling. Cool thoroughly. At this point the cake may be wrapped and frozen until needed. Cake can be cut into sections or arranged whole to form the appropriate pattern.

Frosting: Blend ingredients into medium bowl; beat until smooth (in a food processor, mix until smooth). Spread over cake. Adjust powdered sugar as desired for proper firmness. Store frosted cake in a cool place.

One-half the frosting recipe will be adequate if sides of cake are not to be frosted.

Cut cake into 4 x 6 slices for 24 medium servings or 3 x 5 slices for 15 large servings.

Eloise Fischer Kelle
Bloomington, Mn.

WAR CAKE

(A recipe that originated in the New York area during World War I. It is a very tasty cake.)

1 c. sugar
1/2 c. oil
1 c. raisins (more fruit if desired)
1 c. water
1 Tbsp. cinnamon
1/2 tsp. ground cloves
pinch of salt

(Cont.)

Boil ingredients together for 5 minutes; let cool.
Add 1 teaspoon soda dissolved in 1/4 cup warm water.
Sift together:

2 c. flour
1 tsp. baking powder

Add to the boiled mixture. May also add nuts. Bake about 35 - 40 minutes.

PUMPKIN & CREAM CHEESE ROLL - UP

Kara (Goehring) Romans, San Jose, Ca.

3/4 c. sifted all-purpose flour
1 tsp. baking powder
2 tsp. ground cinnamon
1 tsp. pumpkin pie spice
1/2 tsp. ground nutmeg
1/2 tsp. salt
3 eggs, slightly beaten
1 c. sugar
2/3 c. canned solid-pack pumpkin
1 c. chopped walnuts

Cream Cheese Filling:

Beat together until smooth:

1 c. sifted confectioners sugar
1 (8 oz.) pkg. softened cream cheese
6 Tbsp. butter
1 tsp. vanilla

Preheat oven to 375°. Grease a 15 x 10 x 1 inch jelly roll pan. Line with waxed paper, grease and flour the waxed paper. Sift flour, baking powder, cinnamon, pumpkin pie spice, nutmeg and salt onto waxed paper.

Beat eggs and sugar in large bowl until thick and fluffy, beat in pumpkin. Stir in dry ingredients all at once. Pour into prepared pan. Spread evenly with rubber spatula. Sprinkle with nuts.

Bake for 15 minutes or until center springs back when lightly touched with fingertips. Loosen cake around edges with a knife. Invert onto a clean damp towel. Roll from short side and place seam side down on wire rack. Cool completely.

Unroll cake and spread cream cheese filling onto cake. Reroll cake and refrigerate.

BEET CAKE

Mrs. Ervin W. Kempf
Leola, S.D.

2 eggs
1 c. sugar
1/2 c. Crisco oil or butter
1/4 c. cocoa
1/2 tsp. salt
1/4 c. nuts
1 c. flour
3/4 c. mashed beets
1 tsp. soda

Bake at 350° for 30 minutes in 9 x 13 inch cake pan. Serve with Cool Whip or cream cheese frosting.

FAST FIXING CAKE

Inez Salzer
and Gladys Weisser

1 pkg. white cake mix
1/2 c. water
1 (20 - 23 oz.) can your favorite pie filling mix
1/4 c. oil
2 eggs

Pour oil into 9 x 13 inch pan. Tilt to cover bottom. Put cake mix, eggs and water into pan and stir with fork until blended and spread evenly in pan. Spoon pie filling onto batter and fold into batter just enough to create a marble effect. Bake at 350° for 40 - 45 minutes.

DUMP CAKE

Mrs. Hulda Meidinger
Seattle, Wa.

Grease 9 x 13 inch pan.

1 can cherry pie filling
1 can crushed pineapple

Put in your buttered pan.

Spread 1 box yellow cake mix on top of filling, sprinkle 1/2 cup nuts over top and bake at 350° for 40 - 50 minutes.

GINGERBREAD

Leona Neu

From Woman's World - The Cookery Book - Service Library, 1932

1 c. white sugar
3/4 c. salad oil
1 c. molasses
1 c. boiling water
2 tsp. soda
1 tsp. ginger
1/2 tsp. cinnamon
1/2 tsp. cloves
2 1/2 c. flour
2 eggs, well beaten

Combine in order given, dissolving soda in hot water and adding the 2 well-beaten eggs at last.

Bake in a greased square pan in a slow oven 325°. Bake 40 minutes.

NUTTY GRAHAM CAKE

LaPalma McShane

2 c. flour
1 c. (14 squares) graham
  cracker crumbs
1 c. firmly packed brown sugar
1/2 c. sugar
1 tsp. baking powder
1 tsp. soda and salt
1/2 tsp. cinnamon
1 c. butter or margarine, softened
1 c. orange juice
1 - 2 Tbsp. grated orange peel
3 eggs
1 c. chopped nuts

Glaze:

2 Tbsp. firmly packed brown
  sugar
5 tsp. water or milk
1 Tbsp. butter or margarine
1/4 c. powdered sugar
1/4 c. chopped nuts

(Cont.)

Heat oven to 350°. Grease and flour 12-cup Bundt pan or 10-inch tube pan.

Lightly spoon flour into measuring cup.

In large mixer bowl, combine all cake ingredients except nuts; beat 3 minutes at medium speed. Stir in nuts. Pour into prepared pan. Bake at 350° for 45 - 50 minutes or until toothpick inserted comes out clean. Cool upright in pan for 10 minutes. Invert onto serving plate, cool.

In small saucepan, heat brown sugar, water and butter just until melted. Remove from heat and add powdered sugar and blend until smooth. Drizzle over cake, sprinkle with nuts.

The brown sugar glaze topped with nuts adds just the right finish to this hearty cake. It's moist and very good tasting. It is also good without the glaze.

Nancy Fischer

CHEESECAKE CUPCAKES

2 (8 oz.) pkgs. cream cheese, softened	2 eggs
1 tsp. vanilla	1 c. sugar

Beat all ingredients smooth. Put Nilla Wafer in bottom of cupcake liners. Fill cups 1/2 full of batter. Bake at 350° for 15 - 20 minutes. Cool. Top with blueberry or cherry pie filling.

Yields 24 cupcakes.

Irma (Iszler) Connors
Kellogg, Id.

CREME DE MENTHE CAKE

1 pkg. sour cream cake mix	1/4 c. creme de menthe

Bake as directed on package. Cool and top with:

1 can chocolate fudge sauce (room temperature)	1 large carton Cool Whip

Stir in 1/4 cup of creme de menthe, put over chocolate fudge sauce.

Helen Frisch

RHUBARB CAKE

1/2 c. shortening	1 tsp. soda dissolved in 1 c. sour milk
1 1/2 c. sugar	2 c. + 1 Tbsp. flour
1/2 tsp. salt	3 c. rhubarb, cut fine
1 egg	

Cream shortening and sugar together well. Add salt and beat in egg. Add soda and milk mixture and the flour alternately, beginning and ending with flour. Top with the following:

1/3 c. brown or white sugar	1 tsp. cinnamon
1/3 c. walnuts	

Bake in 9 x 13 inch pan at 350° for 45 minutes.

RHUBARB CREAM CAKE

Verna Wagner

1 pkg. yellow or white cake mix
1 c. sugar
4 c. diced rhubarb
1 c. cream

Mix cake according to directions on package and pour into 9 x 13 inch pan. Spread rhubarb evenly over top. Sprinkle with sugar and pour cream over all. Bake until done. (May substitute peaches, etc. for rhubarb.) Serve with ice cream or whipped topping.

Can be used as an upside down cake by turning over on a sheet when it is baked.

HOLIDAY FRUIT CAKE

Gerda Entzi
Lehr, N.D.

Preheat oven to 350°.
Sift together and set aside:

1/2 c. sifted flour
1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. baking soda

Melt over hot (not boiling) water 1 (6 ounce) package (1 cup) semi-sweet chocolate morsels. Remove from water.

Combine and beat until creamy:

1/3 c. butter
1/4 c. firmly packed brown sugar
1 tsp. orange extract

Beat in 3 eggs, one at a time. Stir in melted semi-sweet chocolate chips. Add flour mixture alternately with 1/4 cup water.

Fold in (chopped):

1 (10 oz.) jar red maraschino cherries, drained
1 c. dates
1 c. walnuts

Pour into greased and floured 1 1/2-quart ring mold. Bake at 350° for 35 minutes. Frost if desired.

CHOCOLATE UPSIDE DOWN CAKE

Gerda Entzi
Lehr, N.D.

Preheat oven to 350°. Sprinkle into waxed paper-lined 8-inch square pan 1/2 cup chopped walnuts.

Melt over hot (not boiling) water 1 (6 ounce) package (1 cup) semi-sweet chocolate morsels.

Add and beat until smooth:

1 c. sifted confectioners sugar
1/3 c. evaporated milk

(Cont.)

Spread over nuts.

Sift together and set aside:

1 c. + 2 Tbsp. sifted flour
1 1/2 tsp. baking powder
1/2 tsp. salt

Combine and beat until blended:

3/4 c. sugar
1/4 c. soft shortening

Beat in 1 egg. Add and stir until smooth the flour mixture alternately with:

1/2 c. milk
1 tsp. vanilla

Pour over chocolate mixture in pan. Bake at 350° for 45 - 50 minutes. Let stand in pan 5 minutes. Invert on rack. Remove waxed paper and cool. Cut in 2 inch squares.

Yield: 16 servings.

ROCKY ROAD CAKE

LaVina Huber
Minot, N.D.

1 Supermoist chocolate
  chocolate-chip cake mix
3 eggs
1 c. water
1/3 c. oil
1 c. marshmallows
1 c. chocolate chips
1/2 c. chopped nuts

Mix cake mix, eggs, water and oil; beat 3 minutes at medium speed. Fold in marshmallows, chocolate chips and nuts. Bake 30 - 40 minutes at 350° in a greased Bundt pan. Cool completely.

Glaze:

1 1/2 c. powdered sugar
2 Tbsp. cocoa
water to make glaze consistency

CHOCOLATE CHIP FILLED CUPCAKES

Lydia Weber
Wishek, N.D.

2 c. sugar
1/2 c. cocoa
2 tsp. soda
1 tsp. salt
1 c. vegetable oil
2 Tbsp. vinegar
1 tsp. vanilla
2 c. water
3 c. flour

Filling:

1 (8 oz.) pkg. Philadelphia
  cream cheese, softened
1/2 c. sugar
1 egg
dash of salt
1 c. Hershey milk chocolate chips

Filling: Beat cream cheese and egg, sugar and salt until smooth. Stir in chocolate chips; set aside.

Mix sugar, cocoa, soda, salt together; add vegetable oil, vinegar, vanilla and beat. Add water and flour alternately until well mixed. Then fill paper lined cupcakes 1/2 full, put 1 teaspoonful of filling mixture into center of each cupcake. Divide leftover filling evenly among cupcakes.

Bake at 350° about 30 minutes. Frost with any chocolate frosting.

Makes 3 - 3 1/2 dozen cupcakes.

CHOCO - DOT PUMPKIN CAKE

Delores Schneider

2 c. sifted all-purpose flour
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 1/2 tsp. cinnamon
1 (6 oz.) pkg. chocolate chips
1 c. chopped nuts

1/2 tsp. ground cloves
1/4 tsp. allspice
1/4 tsp. ginger
1 3/4 c. sugar
4 eggs
2 c. cooked, mashed pumpkin
1 c. vegetable oil
1 1/2 c. 40% bran flakes

Mix sugar, eggs, oil and pumpkin and bran flakes. Add rest of ingredients. Bake 1 hour in 350° oven in an angel food cake pan.

TOPSY - TURVY CUPCAKES

Mrs. B. F. (Beada) Heitzmann

Mix well:

1 (8 oz.) pkg. cream cheese
1 egg

1/3 c. sugar
1/8 tsp. salt

Add 1 (6 ounce) package chocolate chips. Set aside.

Sift together:

1 1/2 c. flour
1/2 tsp. salt

1/4 c. cocoa
1 tsp. soda
1 c. sugar

Add:

1/3 c. oil
1 c. water

1 Tbsp. vinegar
1 tsp. vanilla

Beat until well blended. Fill cupcake pans 1/2 full of chocolate mixture. Top with 1 tablespoon cheese mixture. Bake at 350° for 30 - 35 minutes. Frost with chocolate icing.

Yields 18 - 20 cupcakes.

APPLESAUCE JELLY ROLL

Malle O. Freudig, Cupertino, Ca.
In Memory of My Mother, Kersti Oja

1 c. sugar
4 eggs, separated
1 c. flour
baking powder*
3 Tbsp. boiling water
1 tsp. vanilla

*Very little only, on edge of knife (1/8 teaspoon approximately).

With electric mixer, beat 4 egg yolks with 1 cup sugar. Add slowly 3 tablespoons boiling water while mixing. Add the vanilla. Then slowly stir in the flour and the baking powder.

Clean beaters and wipe dry. In another medium bowl, beat the egg whites until stiff and they hold a peak. Fold the egg whites carefully into the other mixture. Spread on 10 x 15 inch jelly roll pan, lined first with waxed paper, overlapping the pan a little on both ends.

Bake at 400° about 10 - 12 minutes, until springy and lightly golden. Place another 18 inch strip of waxed paper on the counter, turn jelly roll over on paper. Loosen ends of paper from cake. Then turn again, so paper with dough is underneath. With long, flat spatula or knife, quickly loosen cake from paper. Spread approximately 1 - 1 1/2 cups of applesauce on top or until covered. Can also use any jam, instead of applesauce, but applesauce makes it moist and just slightly tart. Roll up quickly from short end while still warm. Wrap rolled jelly roll in waxed paper and cool.

APPLESAUCE FRUIT CAKE

Marilyn Boyle
Papillion, Ne.

1/2 c. butter
1 c. sugar
1 1/2 c. applesauce, sweetened
3 c. flour
2 tsp. soda
1/2 tsp. salt
1 c. raisins
1 c. dates, chopped
1 c. mixed fruit (candied fruit)
1 1/2 c. nuts, chopped
1/2 tsp. nutmeg
1/2 tsp. cloves
1/2 tsp. cinnamon

Cream butter and sugar. Add applesauce. Sift flour with soda, salt and spices. Mix fruit with some of the flour. Mix well and put in loaf pans. Bake 1 hour in 300° oven or until toothpick comes out clean.

APPLE CAKE

Susan Schock
Fargo, N.D.

5 medium to large apples,
peeled, cored and sliced
1 1/4 c. sugar
1/2 tsp. cinnamon
2 eggs, beaten
1 c. flour
1 tsp. baking powder
1/2 c. salad oil
powdered sugar

Preheat oven to 350°. Grease 9 x 13 inch glass baking dish. Combine apples, 1/2 cup sugar and cinnamon in large bowl.

Blend well. Arrange in single layer in prepared dish. Combine eggs, flour, baking powder and remaining sugar in medium bowl. Stir in oil. Stir until smooth. Pour batter over apples. Bake until golden, about 40 - 45 minutes. Sprinkle with powdered sugar. Cut into squares. Serve warm.

Makes 12 servings.

RAW APPLE CAKE

Betty (Guthmiller) Maisch
Montgomery, Mn.

4 apples
1 1/4 c. sugar
2 c. flour
2 tsp. cinnamon
1/2 c. chopped walnuts
3/4 c. oil
1 1/2 tsp. soda
1 tsp. salt
2 medium eggs
1 tsp. vanilla

Dice apples into small bits or pieces; pour sugar over them. Set for 10 minutes. Add rest of ingredients except walnuts, mix and at the end add the walnuts.

APPLE CAKE

Hildegarde Baumann

2 c. sugar
1/2 c. oil
2 eggs
1 tsp. vanilla

Add:

2 c. flour
2 tsp. soda
1 tsp. salt
2 tsp. cinnamon

Stir in 4 cups finely cut raw apple and 1 cup walnuts, cut.

The batter is very stiff so put in 9 x 13 inch greased and floured pan by spoonsful. Bake at 350° for 45 minutes - if lower heat, it will take a bit longer.

Butterscotch Glaze:

1 c. sugar
1/2 c. buttermilk
1/2 stick margarine
1/4 c. light syrup
1/2 tsp. soda
1/2 tsp. vanilla

Put all in saucepan over medium heat and boil 10 minutes. Put warm on cake.

FRESH APPLE CAKE

Idalia Sayler
and Ida Pfeifle

4 c. apples, peeled and sliced
2 c. sugar
2 eggs
3/4 c. Mazola oil
1 tsp. vanilla
2 c. flour
1 1/2 tsp. soda
1 tsp. salt
2 tsp. cinnamon
3/4 c. chopped nuts (optional)

(Cont.)

Place sliced apples in a large bowl. Sprinkle with sugar and stir often so they make their own juice. Do not cook the apples; let set 1 hour. Beat eggs, oil and vanilla together and pour over apples. Mix dry ingredients and nuts; add to apple mixture. Bake at 350° in a greased 9 x 13 inch pan for 40 minutes or until done.

CHOCOLATE - CHIP APPLE CAKE

Carol Fey

2 eggs
1 c. sugar
3/4 c. salad oil
1 tsp. cinnamon
2 tsp. vanilla
1 tsp. baking soda

1/2 c. semi-sweet chocolate chips
2 c. flour
3 c. coarsely diced pared apples (about 3 apples)
1/2 c. chopped walnuts

Preheat oven to 325°. Beat together eggs and sugar. Blend in oil and chocolate chips.

Sift together flour, cinnamon and soda. Add to other ingredients, blending well. Fold in the vanilla, walnuts and apples.

Spread batter evenly in a greased 13 x 9 x 2 inch pan. Bake 1 hour, cool completely and cut into squares. (In my oven I bake the cake for 50 minutes.)

RHUBARB CAKE

Jolene Weisser
Grand Forks, N.D.

1 1/2 c. brown sugar
1/2 c. margarine
1 egg
1 tsp. vanilla

2 c. flour
1 c. sour milk or buttermilk
1 tsp. soda
2 c. rhubarb

Mix and put in 13 x 9 inch cake pan. Mix together 1/2 cup sugar and 1 teaspoon cinnamon. Sprinkle on top of cake mixture before baking. Bake in a 350° oven.

PLUM CAKE

Millie Schrenk
Dallas, Or.

3 eggs, beaten
2 c. sugar
2 c. flour
1/2 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon

1 tsp. nutmeg
1 tsp. allspice
1 c. oil
1 jar Gerber baby junior plums
1 c. (or more) nuts, pecans or walnuts

Beat eggs and sugar until creamy. Mix in rest of ingredients and beat well. Bake at 325° for 1 hour or until done. Use Bundt pan. This is a very moist cake and keeps well.

Note: You can substitute another fruit flavor for the plums.

RHUBARB UPSIDE DOWN CAKE

Janice Gross
Kremmling, Co.

1 c. sugar
2 c. rhubarb
1 yellow cake mix
1 c. whipping cream

Mix sugar and rhubarb and set aside while mixing cake mix according to package directions. Pour cake mix into 9 x 13 inch pan. Spread rhubarb and sugar mixture over cake. Pour unwhipped cream over top of all. Bake at 350° for 40 - 45 minutes.

RHUBARB CAKE

Irene Zimmerman

2 c. flour
1 1/4 c. sugar
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1/4 tsp. allspice
1/4 tsp. cloves
1/2 c. shortening
2 eggs
1/3 c. milk
2 c. coarsely chopped rhubarb

Sift together dry ingredients, add shortening (oil works good), eggs and milk; mix well. Add chopped rhubarb and mix slightly. Pour batter into greased 9 x 13 inch pan.

Topping:

2/3 c. flour
1/2 c. brown sugar
1 tsp. cinnamon or to taste
4 Tbsp. butter or margarine, softened some
1/2 c. chopped nuts

Mix flour, sugar, cinnamon, cut in butter. Add nuts, spread over cake batter, patting down with hand. Bake 45 minutes at 350°.

SOUR CREAM DEVIL'S FOOD CAKE

Mrs. Henry Eszlinger

1/2 c. cocoa
1 1/2 c. boiling water

Set aside.
Mix:

1 c. brown sugar
1 c. white sugar
1 c. sour cream
2 eggs, beaten well

Add:

2 1/2 - 3 c. flour
1/2 tsp. salt
2 tsp. soda

Beat well and add cocoa mixture. Mix and pour into a well-greased large cake pan. Bake at 325° for 25 minutes.

(Cont.)

Frosting:

pinch of salt

1 c. sugar
1/2 c. cream or milk

Boil just a little, don't boil too much because then it will get sugary. Take from heat, put 1/2 cup Nestle's semi-sweet morsels, 1 tablespoons butter or margarine and 1/2 teaspoon vanilla with it. Stir and when it is cooled enough, spread on cake. Nuts can be added to frosting, if desired.

MARSHMALLOW CHOCOLATE CAKE

Mrs. Frieda Pfeifle

16 large marshmallows
2 squares chocolate, grated or
  1/2 pkg. chocolate chips
1/2 c. hot water
1 1/2 c. sifted flour
1 tsp. soda

1 tsp. salt
2 eggs, beaten
1 c. sugar
1 c. sour cream
1 tsp. vanilla

Melt marshmallows and chocolate over water. Add hot water, beating to smooth paste; cool.

Sift flour, measure 1 1/2 cups and resift with soda and salt. Beat eggs, add sugar, whip until creamy. Add sour cream, stir until smooth. Fold flour mixture gradually into egg mixture. Carefully fold in chocolate marshmallow paste and vanilla. Turn batter into 2 layer cake pans. Bake 30 - 35 minutes at 375°.

PILLSBURY FUDGE CAKE

Marion Fischer

Filling:

8 oz. cream cheese, softened
2 Tbsp. margarine
1/4 c. sugar

1 Tbsp. cornstarch
1 egg
2 Tbsp. milk

Blend all ingredients and set aside.

1 box Pillsbury Plus Devil's Food
  cake mix
3 eggs

1/3 c. oil
1 c. water

Blend cake mix, eggs, oil and water until light and fluffy. Beat 2 minutes. Pour half of the batter in a greased 9 x 13 inch pan, spread cream cheese on the batter, pour the rest of the batter over the cream cheese filling. Bake at 350° for 45 - 55 minutes.

CRAZY CHOCOLATE CAKE

Rosemary Henke David
Bismarck, N.D.

3 c. flour
2 c. sugar
2 tsp. soda
1/2 c. cocoa
2 tsp. vanilla

3/4 c. Mazola oil
2 c. warm water
1 tsp. salt
2 tsp. vinegar

Put dry ingredients in a large bowl. Mix (make a well); add liquids and mix all ingredients with spoon (don't use an electric mixer) and bake at 350° for 30 minutes. This cake is very moist. Serve with Cool Whip or ice cream.

MARBLE CAKE

Emma Fisher

1 egg, beaten
1 c. sugar
1 c. sweet cream
1 tsp. vanilla

2 c. flour sifted with
  2 tsp. baking powder and
  2 Tbsp. cocoa

Beat the egg, add the sugar then the cream. Sift the flour, baking powder and cocoa together and add the vanilla; place in a greased cake pan and bake at 350° for about 25 - 30 minutes. Test with toothpick to see if it is done.

UGLY DUCKLING CAKE

Marlene Spitzer

1 pkg. yellow cake mix (don't
  premix, use dry mix)
1 (16 oz.) can fruit cocktail

1 c. coconut
2 eggs

Mix above ingredients at medium speed for 2 minutes; pour into greased 9 x 13 inch pan. Sprinkle with 1/2 cup brown sugar. Bake at 325° for 45 minutes.

Topping:

1/2 c. butter
1/2 c. sugar

1/2 c. evaporated milk
1 1/3 c. coconut

Bring butter, sugar and milk to a boil. Boil 2 minutes. Remove from heat, stir in coconut. Spread over hot cake. Serve warm or cold.

Alice Dockter

PINEAPPLE CAKE

1 c. sugar
1 egg
1/2 stick butter, melted

1 can crushed pineapple (medium size)
1 tsp. vanilla
3 c. crushed graham crackers

(Cont.)

Line 12 x 8 inch pan with whole graham crackers. Add 1/2 of filling on crackers. Add another layer of crackers. Top with remaining filling. Refrigerate 24 hours before serving. Serve with Cool Whip.

Ernie Bollinger

YUMMY CAKE

Prepare a yellow cake mix according to directions on box; bake in 9 x 13 inch pan.

Bring to a boil:

3/4 c. brown sugar
1 (16 oz.) can crushed pineapple

Pour over hot cake, prick cake first.

Cool. Prepare 2 instant vanilla puddings with 2 cups milk. Place on cake. Top with Cool Whip, add nuts on top and refrigerate.

Emily Pfeifle

BLITZ CAKE

1/2 c. sugar
1/2 c. butter, melted
5 egg yolks
5 Tbsp. milk
1 tsp. vanilla
1 c. flour
5 egg whites
1 c. sugar
cream of tartar

Beat egg whites until almost stiff. Add 1 cup sugar and a little cream of tartar. Beat some more, then set aside. Mix the sugar, butter, yolks, milk, vanilla and flour like you would any other cake. Put in 2 layer pans; put meringue on both cakes and sprinkle with coconut and chopped nuts. Bake in a 350° oven until brown. Cook a vanilla pudding and put cakes together with pudding inside.

HUMMINGBIRD CAKE

Cora (Ehley) Hicks
Eagle River, Alaska

3 c. all-purpose flour
2 c. sugar
1 tsp. salt
1 tsp. soda
1 tsp. ground cinnamon
3 eggs, beaten
1 1/2 c. salad oil
1 1/2 tsp. vanilla
1 (8 oz.) can crushed pineapple, undrained
2 c. chopped pecans or walnuts, divided
2 c. chopped bananas
Cream Cheese Frosting

Combine dry ingredients in a large bowl; add eggs and salad oil, stirring until ingredients are moistened - do not beat. Stir in vanilla, pineapple, 1 cup pecans and bananas.

Spoon batter into 3 well-greased and floured 9-inch cake pans. Bake at 350° for 25 - 30 minutes. Cool in pans 10 minutes; remove from pans and cool completely.

Spread frosting between layers and on top and sides of cake. Sprinkle with 1 cup reserved chopped pecans.

Cream Cheese Frosting:

1 (8 oz.) pkg. cream cheese
1/2 c. butter or margarine
1 (16 oz.) pkg. powdered sugar
1 tsp. vanilla

Combine softened cream cheese and butter; cream until smooth. Add powdered sugar, beating until light and fluffy. Stir in vanilla.

PILGRIM PUMPKIN CAKE

Millie Schrenk
Dallas, Or.

1 pkg. spice cake mix
1 (16 oz.) can solid pack
  pumpkin (2 c.)
2 tsp. soda
2 eggs
1/3 c. water

May fold 1/2 cup chopped walnuts or pecans into batter before baking.

Heat oven to 350°.

In large mixer bowl, combine all ingredients. Beat 30 seconds on low mixer speed, beat 4 minutes on medium speed. Pour batter into greased and floured oblong 13 x 9 x 2 inch pan. Bake 45 - 50 minutes. Serve with Penuche Cream Topping. Sprinkle with finely chopped nuts, if desired.

Penuche Cream Topping:

Beat stiff; put a dollop of whipped cream on top when you serve it.

1 c. whipping cream
1/4 c. brown sugar, packed
1 tsp. vanilla

A moist cake, good with just whipped cream or Cool Whip.

JELLO ICE BOX CAKE

Marie M. Maier

1 pkg. jello, any flavor
1 c. boiling water
1 c. pineapple
1 egg white
1 c. graham cracker crumbs
1/2 c. sugar
2 c. whipped cream

Dissolve jello in water; cool. Add fruit and juice; allow to set until thick. Beat egg whites until stiff. Fold in the sugar. Add stiffly beaten cream. Put cracker crumbs in bottom of 9 x 9 inch pan. Add jello, sprinkle with nuts or coconut. Set in freezer and freeze.

BLITZ CAKE

Florence Marzolf
Aberdeen, S.D.

1/2 c. sugar
1/2 c. butter or margarine
4 egg yolks
1 tsp. vanilla
4 Tbsp. milk
1 tsp. baking powder
1 c. flour

(Cont.)

Mix all ingredients together and divide into 2 greased and floured layer pans. Beat egg whites, add 1/2 cup sugar. Put on cake batter and sprinkle with coconuts. Bake at 325° for 30 minutes; cool.

Filling:

1 c. water
1 c. sugar
yolk of 1 egg
1 lemon
1 Tbsp. cornstarch

Mix and boil until thick. Place 1 layer of cake on serving plate, put on filling and add other layer of cake. Can also use vanilla pudding for filling.

CARROT CAKE

Marilyn Boyle
Papillion, Ne.

2 c. plain flour
2 tsp. baking powder
1 1/2 tsp. soda
1 tsp. salt
2 tsp. cinnamon
2 c. sugar
1 1/2 c. oil
4 eggs
2 c. grated carrots
1 tsp. vanilla
1 (8 oz.) can crushed pineapple
1/2 c. chopped nuts

Frosting:

6 oz. cream cheese
1/4 tsp. salt
1/2 stick margarine or butter
2/3 box (1 lb.) confectioners sugar
1 tsp. vanilla
2 Tbsp. milk

Add eggs and oil to dry ingredients; mix well. Add grated carrots, pineapple, nuts and vanilla. Mix. Place in greased flat pan 14 x 12 x 2 inches. Bake at 350° for 35 - 45 minutes.

Frosting: Beat until smooth and creamy. Spread on cooled cake.

ITALIAN CRUMB CAKE

Mrs. Ferdie Bender

2 1/2 c. flour
3/4 c. white sugar
1 c. brown sugar
3/4 c. vegetable oil
1 tsp. nutmeg
1/2 tsp. salt

Mix well, take out 3/4 cup for topping, add 2 teaspoons cinnamon and 1/2 cup chopped nuts. Set aside.

Add:

1 egg, well beaten
1 c. buttermilk
1 tsp. soda*
1 tsp. baking powder*

*Mixed in buttermilk.

Beat well. Spread in 9 x 13 inch cake pan. Top with the 3/4 cup of mixture. Bake at 350° about 50 minutes.

CARROT CAKE

Mabel Pfeifle

Grind 3 cups carrots and set aside.
Mix:

2 c. sugar
1/2 c. Wesson oil

Beat well. Add 4 eggs, beating well after addition of each egg.
Sift together and add to above:

2 1/3 c. flour
2 tsp. soda
1 tsp. salt
2 tsp. cinnamon

Add 1 (8 ounce) can crushed pineapple and the carrots. Bake in greased and floured 9 x 13 inch pan and small bread pan at 350° for 40 minutes.

Frost with cream cheese frosting. Freezes well.

DATE CAKE

Mrs. Margaret Fischer

1 box dates, pitted
1 c. walnuts
1 tsp. baking soda

Sprinkle soda over dates and nuts. Pour 1 cup boiling water over all. Let cool.
Mix together:

1/2 c. butter or cream
1 1/2 c. brown sugar
1 egg

Stir into date mixture, then add 2 cups flour. Bake in a moderate oven (350°) 40 minutes. Frost with brown sugar frosting.

PRUNE CUPCAKES

Ernie Bollinger

1/2 c. Spry
1 c. sugar
2 c. sifted flour
1 tsp. soda
1/2 tsp. salt
2 tsp. cinnamon
1/2 tsp. allspice
1 c. cooked prunes
1 c. unsweetened prune juice
1 tsp. baking powder
1/2 tsp. cloves
1/2 c. chopped nuts
2 eggs
1 tsp. vanilla

Cook prunes without sugar; drain juice, chop prunes to make 1 cup without juice. Cream shortening, add sugar and cream until light. Add beaten eggs, sift dry ingredients; add alternately with prune juice.

(Cont.)

Beat until smooth. Add prunes and nuts. Bake in cupcakes or loaf at 350° for 25 - 30 minutes.
Makes 24 cupcakes.

Frosting:

Mix until smooth:

2 Tbsp. peanut butter (about)
2 Tbsp. hot melted butter
prune juice
add enough powdered sugar to make smooth consistency

Spread on cakes.

PRUNE CAKE

Ida Pfeifle

1 c. cream
2 tsp. nutmeg
1 tsp. cinnamon
1 c. sugar
2 c. flour
1 tsp. baking powder
2 eggs, beaten
1 c. cooked prunes

Beat together and bake.

CHEWY COFFEE CAKE

Linda Roeheich
Aberdeen, S.D.

Cream together:

1 c. butter
1 3/4 c. sugar
4 eggs (1 at a time)
3 c. flour
1/2 tsp. salt
1 1/2 tsp. baking powder
1/2 tsp. vanilla

Save 1 cup of mixture. Put 1 can cherry pie filling on top. Drop 1 cup batter here and there, spreading it some. Bake at 350° for 35 - 40 minutes. After cooled, drizzle with powdered sugar glaze.

DATE CAKE

Ann M. Dow
Gresham, Id.

butter size of an egg
1 c. sugar
1 egg
1 pkg. pitted dates (less 8 for filling)
1 tsp. soda
1 c. boiling water
2 c. flour (scant)
1 c. walnuts, chopped
1 tsp. vanilla

Cream butter and sugar. Add egg, beat well. Put quartered dates on creamed mixture. Sprinkle soda over all. Pour boiling water over and mix well. Stir in flour and nuts. Add vanilla. Divide into 2 layer pans and bake at 350° until dark golden brown, about 20 - 25 minutes. When cool, put together with filling.

Filling:

8 dates
1 1/2 c. water
1/2 c. sugar
2 Tbsp. cornstarch
1 c. nuts, chopped
2 Tbsp. butter
1 tsp. vanilla

Cook dates and water until tender. Add sugar and thicken with cornstarch mixed in a little water. Add nuts, butter and vanilla. Cool slightly and put on bottom layer. Cover with second layer. Brown sugar frosting or more filling on top may be used.

CHOCOLATE CAKE

Mrs. Roland Weisenburger

1 stick oleo (1/2 c.)
1/2 c. oil
1 c. water

Bring to a boil, then pour over and mix into:

2 c. sugar
2 c. flour
1/4 c. cocoa

Add:

2 beaten eggs
1 1/2 tsp. soda dissolved in 1/2 c. buttermilk
vanilla

Bake in a jelly roll pan 12 x 14 inches for 20 minutes at 350°.

Frosting:

Melt 1 stick oleo, add 1/3 cup buttermilk, then beat in:

1 lb. powdered sugar
1/4 c. cocoa

Add vanilla and 1 cup nuts. Frost while cake is hot.

MOTHER EMMA DALKE'S SPICE SPONGE CAKE

Janet Dalke

14 egg yolks
1 c. sifted granulated sugar
1/2 tsp. cloves
1 tsp. cinnamon
1/2 c. sifted flour
1/2 tsp. salt
2 tsp. baking powder
3 egg whites
1/2 c. walnuts
1 tsp. almond extract

Beat the yolks with a rotary beater. Slowly add sugar and beat the mixture 15 minutes. Sift the flour, salt, spice and baking powder and fold into beaten egg yolks; add nuts and flavor. Fold stiffly beaten egg whites. Pour into angel food pan and bake at 325° for 55 minutes. Do not grease pan.

Ruth Schock
Fredonia, N.D.

DATE - BANANA CAKE

1/2 c. butter
1 c. sugar
1 c. mashed banana
1 c. chopped dates
1 c. crushed pineapple, drained
2 c. flour
1/2 tsp. soda
1 tsp. baking powder
1/2 c. nuts
1/2 c. sour milk

Cream butter and sugar, add bananas, dates and pineapple. Sift dry ingredients and mix in nuts. Add alternately with sour cream. Bake in 350° oven 35 - 40 minutes.

Millie Schrenk
Dallas, Or.

PRUNE CAKE

1 1/2 c. sugar
1 c. oil
3 eggs, beaten
2 c. flour
1 c. cooked prunes, cut
1 c. buttermilk
1 c. chopped nuts (optional)
1 tsp. salt
1 tsp. soda
1 tsp. allspice
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. vanilla

Blend sugar and oil, add beaten eggs, mix well. Sift all dry ingredients together and add alternately with milk. Add prunes and nuts. Pour into ungreased 9 x 13 inch pan. Bake 1 hour at 300°.

Important: Leave in pan, punch holes in top with fork.

Pour the following icing on top.

Icing:

1/2 c. buttermilk
1 c. sugar
1/2 tsp. soda
1/4 c. butter
1 Tbsp. Karo syrup
1/2 tsp. vanilla

Boil until soft ball stage. Pour over cake right after it is baked.

YUMMY CAKE

Huldina Klipfel

Mix 1 package yellow cake mix and put in 9 x 12 inch cake pan. Bake at 350° for 35 - 40 minutes.

Bring to a boil:

3/4 c. brown sugar
1 (16 ounce) can crushed pineapple

Pour over cake (pricked with fork) while hot. Cool cake.

Mix:

2 pkgs. instant vanilla pudding
2 c. milk

Spread pudding over cooled cake, top with Cool Whip and nuts.

Ruth Schock
Fredonia, N.D.
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Millie Schrenk
Dallas, Or.

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Huldina Klipfel

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RHUBARB CAKE

Ollie Sackmann

2 eggs, beaten
1 1/4 c. sugar
1/2 tsp. salt
1 tsp. soda
2 c. flour
3 - 4 c. rhubarb
1 c. cream

Topping:

1 c. sugar
1/4 c. butter
1/2 c. nuts

Cream sugar, eggs and cream. Add salt, soda and flour. Blend in rhubarb. Pour into a 9 x 13 inch pan and top with topping. Sprinkle cinnamon over all. Bake at 350° for 45 minutes.

This is a moist cake and freezes well.

CARAMEL COCONUT CAKE

Leona Neu
In Memory of Marie Woeszner

Prepare in 9-inch square baking pan.
In warm oven, melt:

1/2 c. brown sugar
3/4 c. coconut

Cool.
Mix:

1 c. sour cream
2 eggs, well beaten
1 1/2 c. brown sugar
1/4 tsp. salt
3/4 c. milk
2 c. flour
3 tsp. baking powder
1 c. chopped walnuts
1 tsp. vanilla

Pour batter over coconut. Bake 45 minutes at 350°. Turn pan upside-down on platter.

BRAZIL NUT SPICE CAKE

Leona Neu

Preheat oven at 350°. Bake in 9 x 13 inch pan.

1/2 c. shortening
1 c. sugar
2 eggs, well beaten
1/2 c. strong coffee
1 1/2 c. flour
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. ginger
2 1/2 tsp. baking powder
3/4 c. chopped Brazil nuts

Pour in greased pan, bake 45 minutes.

Hildegard Weisser

BANANA CAKE

2 c. flour
1 tsp. baking powder
1 tsp. baking soda
3/4 tsp. salt
1 1/3 c. sugar
1/2 c. shortening
1/2 c. sour milk
1 tsp. vanilla
1 c. bananas
2 eggs, unbeaten
1/2 c. walnuts

Mix like any other cake. Bake at 350° for about 35 minutes.

Mrs. Ervin (Ida) Lammle
Long Lake, S.D.

GINGER BREAD CAKE

2 c. flour
2 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. ginger
1/2 tsp. allspice

Mix and set aside.
In another bowl, add:

1 c. cooking oil
1 c. molasses
1 c. sugar
3 eggs

Beat for about 3 minutes. Add flour mixture, then add 1 cup very hot coffee or water. Pour into 13 x 9 inch pan. Bake at 350° for 35 - 40 minutes. Very good with whipped cream.

This recipe has been in my family for 3 generations.

SIMPLE CHOCOLATE CAKE

Lydia Keim

1/2 c. cocoa
1/2 c. brewed coffee
1 1/2 c. sour cream
1 tsp. vanilla
2 full c. flour
1 tsp. soda
pinch of salt

Mix all ingredients in this order. Beat well. Bake at 350° for 40 minutes in a 9 x 12 inch pan.

This recipe has been in the Keim family for over 60 years.

SOUR CREAM CAKE

Darlene Glaesman
and Janet Dalke

1 1/2 c. brown sugar
1 1/2 c. cream, sour (if rich, use only 1 c. cream and 1/2 c. water)
3 eggs
1 1/2 tsp. soda
1 1/2 c. flour
1 1/2 tsp. vanilla

Beat eggs and sugar together. Add sour cream and vanilla. Add soda and flour and mix. Bake at 350° until done.

If spice cake is preferred, add 1/2 teaspoon of each; nutmeg, cinnamon and cloves. Or if chocolate is preferred, add 2 tablespoons cocoa.

TUNNEL OF FUDGE CAKE

Rebecca Thurn

(Makes its own magic tunnel of fudge.)

1 1/2 c. butter, softened
6 eggs
1 1/2 c. sugar
2 c. chopped walnuts
2 c. Pillsbury flour
1 regular size pkg. Pillsbury
Buttercream Double Dutch Fudge
Frosting Mix

Cream butter in large mixer bowl at high speed. Add eggs, one at a time, beating well. By hand, stir in flour, dry frosting mix and walnuts until well blended. Pour batter into greased Bundt pan. Bake at 350° for 60 - 65 minutes. Test for doneness after 60 minutes to observe dry shiny brownie-type crust.

QUICK COFFEE CAKE WITH SOUR CREAM

Shirley Schlabsz
Bismarck, N.D.

3 c. flour
1 1/2 tsp. soda
1 1/2 tsp. baking powder
3/4 tsp. salt
1 can apple pie filling
3/4 c. shortening
1 1/2 c. white sugar
1 1/2 tsp. vanilla
3 eggs
1 1/2 c. sour cream

Sift flour, soda, baking powder and salt together and set aside.

Combine shortening, sugar and vanilla; beat until creamy. Beat in eggs. Add flour with sour cream. Spread half the batter in a greased 13 x 9 x 2 inch pan. Add half the apple pie filling. Repeat batter and rest of filling.

Topping:

2/3 c. brown sugar
1/2 c. white sugar
1 1/2 tsp. cinnamon
1 1/2 c. chopped nuts

Spread over filling. Bake at 350° for 1 hour.

SOUR CREAM CHOCOLATE CAKE

Mavis Schock

1 1/2 c. sugar
1 1/4 c. sour cream
3 eggs
1/2 c. hot coffee mixed with
3 Tbsp. cocoa
1/2 c. Hershey's syrup
1/2 tsp. salt
1 tsp. soda
2 c. flour

Bake in a 9 x 13 inch pan in 350° oven 30 - 35 minutes.

SOUR CREAM CAKE

Maralyn Laudon
from Mrs. Jacob F. Maier

2 c. flour
2 c. brown sugar
3 eggs, separated
2 c. sour cream

(Cont.)

1/2 c. raisins
1/2 c. nuts
2 tsp. baking soda

Beat egg yolks, add sugar and cream; beat well, then add flour and soda, raisins and nuts. Fold in egg whites, beaten stiff. Bake about 45 minutes at 350°.

Butterscotch Icing:

Melt and bring to a boil:

1/4 lb. butter or margarine
1 c. brown sugar
pinch of salt

Boil 2 minutes, stirring constantly.

Add 1/4 cup milk and let come to boil, then take off heat and cool. Add 1 3/4 cups powdered sugar.

SOUR CREAM COFFEE CAKE

Lorna Scherbenske

Cream together:

1/4 lb. margarine
1 c. sugar
2 eggs
1 tsp. vanilla

Add:

2 c. flour
1 tsp. soda
1 tsp. baking powder
1 c. sour cream

Add dry ingredients alternately with sour cream to first mixture. Beat until smooth. Spoon half of mixture into tubed Bundt pan. Sprinkle with half of sugar-cinnamon mixture (1/4 cup sugar and 1 teaspoon cinnamon). Add remaining batter and sprinkle with rest of sugar and cinnamon. Swirl with knife to make marble effect.

Bake at 325° for 45 - 50 minutes. Let cook in pan 5 - 10 minutes. Remove from pan and top with chopped orange and nuts.

This is a small Bundt cake and 1 1/2 recipes would make it larger and still fit into regular Bundt pan.

BLACK DEVIL'S FOOD CAKE

Leona Neu

Preheat oven to 325°. Grease 9 x 13 inch pan.
Mix:

1 c. buttermilk
3/4 c. cooking oil

Add:

1 c. sugar
2 egg yolks

Mix well.
Sift:

2 c. flour
1/2 c. sugar
1/2 c. cocoa
1 Tbsp. soda
1/2 tsp. salt

Add to first mixture, mix well.
Add:

1 c. boiling water
1 tsp. vanilla

Bake 1 hour.

CHOCOLATE PUDDING CAKE

Estella Neu

Prepare 1 box white cake mix as directed. Pour batter in greased 9 x 13 inch pan.
Mix:

1/2 c. brown sugar
1/2 c. white sugar
4 Tbsp. cocoa
1/2 c. chopped nuts

Sprinkle over batter. Pour slowly 1 1/2 cups hot water over sugar mixture and batter. Bake in preheated oven at 350° for 45 minutes.

NEIGHBOR CAKE

Ardella Gross

1 chocolate cake mix
1 pkg. instant banana pudding
4 eggs
1/4 c. Crisco oil
1 1/4 c. water

Mix in order given and bake in 9 x 13 inch pan. Cool.

Topping:

Mix:

1 1/2 c. milk
2 c. Cool Whip
1 pkg. instant chocolate pudding

Add on topping mix and refrigerate until serving.

Karla Pfeifle

S'MORES BARS

2 c. sugar
1 1/2 c. flour
2 Tbsp. cocoa
1 1/2 c. coconut
1 1/2 c. nuts, chopped
2 sticks margarine
4 eggs
1 tsp. vanilla

(Cont.)

Bake at 350° for 25 - 30 minutes. Take out, put 1 pint jar of marshmallow creme on and put back in oven to melt marshmallows. Let cool.

Frosting:

- 1/2 c. sugar
- 1/2 c. brown sugar
- 1/2 c. cream

Bring to boil, take off heat and add:

- 1 c. chocolate chips
- 1 tsp. vanilla

Put over cooled marshmallows.

CARAMEL BROWNIES

Esther Stroh
and Linda Roeheich

- 1 box German chocolate cake mix
- 3/4 c. melted margarine
- 2/3 c. Carnation milk
- 1 c. chopped nuts (walnuts or pecans)
- 14 oz. bag caramels
- 12 oz. bag chocolate chips

Mix cake mix, melted margarine and 1/3 cup of Carnation milk. Add nuts. Spread 1/2 mixture into 9 x 13 inch pan and bake 10 minutes at 350°. Melt caramels with 1/3 cup Carnation milk. After taking out of oven, sprinkle with 12 ounce package chocolate chips. Next drizzle melted caramel mixture on top of chips. Crumble rest of cake mixture over all and bake in oven for 15 - 20 minutes at 350°.

CHOCOLATE KRUMBLE BARS

Mrs. Herbert Speidel

- 1/2 c. margarine
- 3/4 c. sugar
- 2 eggs
- 1 tsp. vanilla
- 1/2 c. chopped nuts
- 3/4 c. flour
- 1/4 tsp. baking powder
- 1/4 tsp. salt
- 2 Tbsp. cocoa

Cream margarine, sugar; add the remaining ingredients. Mix. Grease a 9 x 13 inch pan. Bake at 350° for 15 minutes.

Remove from oven, top with miniature marshmallows to cover bars. Return to oven for about 3 minutes. Cool and frost with the following.

Frosting:

- 1 (6 oz.) pkg. chocolate chips
- 1 c. peanut butter

Melt over low heat. Add 1/2 cup Rice Krispies, then spread over bars.

201 BARS

Kristi Engelhart
Venturia, N.D.

1 c. white syrup
1 c. sugar

Bring to a good boil and remove from burner. Add 1 1/2 cups peanut butter, then pour in:

1 c. salted peanuts (optional)
1 c. coconut, flaked
4 c. cornflakes (or other cereal)

Spread in buttered 13 x 9 inch pan. Sprinkle with 1/2 cup chocolate chips and 1/2 cup butterscotch chips over. Put in warm oven to spread or melt in microwave separately.

CRUNCHY LEMON SQUARES

Renee (Buchholz) Pederson
Grand Forks, N.D.

1 c. quick oats
1 c. flour
1/2 c. flaked coconut
1/2 c. coarsely chopped walnuts
1/2 c. firmly packed brown sugar
1 tsp. baking powder
1/2 c. butter or margarine, melted
1 can condensed milk
1/2 c. ReaLemon reconstituted lemon juice
1 Tbsp. grated lemon rind

Preheat oven to 350° (325° if using glass pan).

In bowl, combine oats, flour, nuts, coconut, sugar, baking powder and butter. Stir to form a crumbly mixture. Set aside.

In bowl, combine sweetened condensed milk, lemon juice and rind. Pat 1/2 the crumb mixture evenly on bottom of 9 x 9 inch pan.

Spread sweetened condensed milk mixture on top and sprinkle with remaining crumbs. Bake 25 - 30 minutes until lightly brown. Cool thoroughly before cutting.

Loosely cover. Use as bar or dessert with topping.

Anne Lynn

BROWNED OATMEAL BARS

1 1/2 c. oatmeal, browned in oven
1 1/2 - 2 c. Rice Krispies
1 1/4 c. peanut butter
1 (6 oz.) pkg. peanut butter chips
1 (12 oz.) pkg. chocolate chips
1/4 c. butter or margarine
1/2 c. honey

Brown oatmeal at 350° about 15 minutes. Stir every 5 minutes.

Melt butter, chips, peanut butter and honey. Add oatmeal and Krispies. Pat in 9 x 13 inch pan and cool.

Beverly Kinnischtzke

BIG APPLE BARS

1 c. sifted flour
1/2 tsp. salt
1/2 tsp. baking soda
1/2 c. light brown sugar, firmly packed

(Cont.)

1 c. quick-cooking rolled oats
1/2 c. shortening
2 Tbsp. butter or regular
margarine
2 1/2 c. tart apple slices
1/4 c. sugar
butter pecan or vanilla ice cream

Sift flour with salt and baking soda. Stir in brown sugar; mix in rolled oats. Cut in shortening until mixture is crumbly. Press half of this mixture firmly into bottom of greased 8-inch square pan or baking dish. Dot with butter. Add apple slices and sprinkle with 1/4 cup sugar. Cover with rest of crumbs. Bake in moderate oven (350°) 45 minutes, until top is golden.

Cut in 6 large bars. Serve cold or faintly warm with ice cream or your favorite sauce.

Makes 6 servings.

FUDGE FANCIFILLS

Florence Engelhart
Venturia, N.D.

Filling:

8 oz. pkg. cream cheese, soft
2 Tbsp. margarine or butter
1/4 c. sugar
1 Tbsp. cornstarch
1 egg
2 Tbsp. milk
1/2 tsp. vanilla

Base:

1 pkg. Pillsbury Plus Devil's
Food cake mix
3 eggs
1/3 c. oil
1 c. water

Heat oven to 350°. Grease and flour 13 x 9 inch pan. In small bowl, blend all filling ingredients. Beat at highest speed until smooth and creamy. Set aside.

In large bowl, blend cake mix, eggs, oil and water until moistened. Beat 2 minutes at highest speed. Pour 1/2 of batter into pan. Pour cream cheese mixture over batter, spreading to cover. Pour remaining batter over cream cheese mixture. Bake at 350° for 45 - 55 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost and store in refrigerator.

GOOD BROWNIES

Sonja Schnabel

1/2 c. margarine
1 c. sugar
4 eggs
1 tsp. vanilla
1 (1 lb.) can Hershey's chocolate
syrup
1 c. + 1 Tbsp. flour
nuts
1/2 tsp. baking powder

Add 1 egg at a time. Bake at 350° for 30 minutes.

GIRDLE STRETCHER BARS

Kelly Pfeifle

In a 13 x 9 inch pan, melt 1/2 stick margarine. Sprinkle 1 cup graham cracker crumbs over bottom of pan.

In layers, sprinkle:

1 c. flaked coconut
1 small pkg. butterscotch chips
1 c. nuts (pecans or walnuts)

Puncture 1 can Eagle Brand condensed milk and drizzle criss-cross over whole thing. Bake at 350° for 25 minutes and cool. Loosen sides before cooling. Be sure to cool completely before cutting.

Makes about 48 squares.

CARAMEL BARS

Esther Krueger

32 caramels
8 Tbsp. cream
1 c. flour
1 c. oatmeal
3/4 c. brown sugar
1/2 tsp. soda
1/4 tsp. salt
3/4 c. soft butter
1 c. chocolate chips

Melt caramels and cream. Mix all other ingredients together. Pour 3/4 of mixture in bottom of 7 x 11 inch pan. Bake for 10 minutes at 350°. Remove from oven, pour caramel mixture over crust. Sprinkle chocolate chips over caramel and sprinkle balance of crumb mixture over top. Bake 15 minutes more at 350°.

MARSHMALLOW BARS

Claudette Kosel

3/4 c. oleo, softened
1/3 c. brown sugar
1 1/2 c. flour

Mix above ingredients until crumbly. Press into a 9 x 13 inch pan. Bake at 350° for 15 minutes (watch so it doesn't get too brown).

Dissolve 2 envelopes of Knox gelatine in 1/2 cup cold water in medium size bowl.

Boil 2 cups sugar and 1/2 cup water for 2 minutes or until stiff, like divinity. Fold in 1/2 cup maraschino cherries (which have been drained and cut in halves or fourths), 1/2 cup chopped walnuts. Add 1/4 teaspoon almond extract (can add a little red or green food coloring for color).

Pour on crust and sprinkle a little coconut on top. When cool, cut in squares. Bars freeze well.

Violet Helfenstein

DATE BARS

2 1/2 c. oatmeal
1 c. Crisco
1 1/2 c. flour
2 tsp. soda
1 1/4 c. brown sugar

(Cont.)

Mix dough and spread 1/2 mixture in pan, then spread on filling and put rest of mixture on top. Bake at 350° for about 1/2 hour.

Filling:

1 c. dates
1 c. water
1/4 c. sugar

Add raisins if you like and nuts. Boil filling until thick.

Marion Geist

APPLE BARS

Crust:

2 3/4 c. flour
1 tsp. salt
1 c. shortening
2 tsp. sugar
1 egg yolk
3/4 c. milk

Filling:

1 c. cornflakes, crushed
1 c. sugar
1 tsp. cinnamon
6 - 8 apples, peeled and sliced

Mix the first 4 ingredients with pastry blender. Mix egg yolk with 3/4 cup milk and add to top mixture. Divide in half. Roll 1/2 for cookie sheet (15 x 11 inches). Sprinkle with crushed cornflakes. Add apples. Sprinkle with sugar and cinnamon. Roll out top crust and brush with beaten egg whites. Bake 45 minutes at 350°.

Glaze:

1/2 c. powdered sugar
warm water

Drizzle on warm bars.

Betty (Guthmiller) Maisch
Montgomery, Mn.

TOFFEE SQUARES

1 c. butter
1 c. brown sugar
1 egg

Mix and add 2 cups flour.

Pat into 12 x 15 inch pan. Bake at 350° for 15 minutes. Take out of oven and lay 5 - 6 small Hershey bars on top. Allow to melt, spread around. Sprinkle 1/2 cup nuts over all. Cool and eat. Yum!!

DeLoris Rudolph

EASY FUDGE BARS

2 1/2 c. brown sugar
2 1/4 c. flour
2 eggs
1 c. butter or oleo
1 tsp. soda
dash of salt

3 c. oatmeal

Combine sugar, flour, eggs, butter, soda, salt, oatmeal and mix well. Press half on large cookie sheet. Prepare the following.

Filling:

1 large pkg. chocolate chips
1 can Eagle Brand milk
1 tsp. vanilla

Melt chips, milk in microwave; add vanilla. Apply to first layer. Sprinkle nuts over chocolate filling (optional), then add remainder of crumbs over chocolate layer. Bake at 350° for 25 - 30 minutes.

Good to freeze.

CHOCOLATE SYRUP BROWNIES

Mrs. E. E. (Viola) Wiedmann

1/2 c. butter or oleo
1 c. sugar
4 eggs
1 can chocolate syrup (16 oz.)
1 c. + 1 Tbsp. flour
1/2 c. walnuts

Cream butter and sugar. Add eggs one at a time. Beat well each time. Stir in syrup, flour and nuts. Bake in greased and floured 10 x 15 inch pan at 350° for 20 - 25 minutes.

Frosting:

1 1/2 c. sugar
5 Tbsp. butter
1/2 c. milk

Boil to full boil, stirring constantly. Remove from heat, add 3/4 cup chocolate chips. Beat until it holds shape. Spread on cooled brownies.

Esther Ehley

LEMON BARS

1 box 1-step angel food cake mix
1 can Wilderness lemon pie filling
1 c. coconut (shredded)

Mix the above ingredients and put in a lipped ungreased cookie sheet. Bake at 350° for 20 minutes.

Frost with your favorite frosting. It is also good without frosting.

Ermalene Schlepp

BLONDIES

2 1/4 c. unsifted all-purpose flour
1 tsp. baking powder
1/4 tsp. salt
1 c. (2 sticks) butter or margarine, softened
2 c. firmly packed brown sugar
2 eggs
2 tsp. vanilla
1 c. pecans, chopped
1 c. flaked coconut

(Cont.)

Preheat oven to 350°. Grease 9 x 13 inch baking pan.

Stir together flour, baking powder and salt in small bowl; mix well. Beat together butter and sugar in large bowl until light and fluffy. Beat in eggs, one at a time, until well blended. Mix in vanilla. Stir in flour mixture until well blended. Fold in pecans and coconut. Put in pan and put in 350° oven for 35 minutes. Cool in pan on wire rack. Cut in 24 squares.

Mrs. Scott Schlepp

BREAKFAST APPLE BARS

nonstick spray coating	1/4 c. applesauce
1/2 c. whole wheat flour	3 Tbsp. honey
1/2 c. quick-cooking rolled oats	1/2 tsp. vanilla
1/2 tsp. baking soda	1/2 of 6 oz. pkg. (3/4 c.) mixed dried fruit bits
1/4 tsp. ground cinnamon	1/4 c. chopped walnuts
1/4 c. cooking oil	

Spray a 10 x 6 x 2 inch baking dish with nonstick coating. In a medium mixing bowl, stir together flour, oats, baking soda and cinnamon.

Combine oil, applesauce, honey and vanilla. Stir applesauce mixture into flour mixture until combined. Stir in dried fruit and nuts. Put in baking dish and spread evenly. Bake in a 350° oven for 15 - 20 minutes. Cool, cut into bars and store in a tightly covered container at room temperature or in the freezer.

Ruth Tuchscher

WESTERN BARS

Cook the following in a double boiler until smooth. This doesn't take long.

1/2 c. butter	1/4 c. sugar
5 Tbsp. cocoa	1 egg, beaten
1/4 tsp. vanilla	

Add:

2 c. crushed graham crackers	1/2 c. nuts
1 c. coconut	

Pack in 9 x 13 inch cake pan. Refrigerate.

Next layer: Dissolve 2 tablespoons instant vanilla pudding in 3 tablespoons milk. Add 2 cups powdered sugar and 1/4 cup butter. Beat until smooth and spread on first layer. Refrigerate.

Last Layer: Melt 4 squares of semi-sweet chocolate with 2 tablespoons butter. Spread this over the second layer. Cut and freeze or refrigerate.

SALTED NUT ROLL BARS

Laverne Kauk

Put 1/2 of 16 ounce jar of dry roasted peanuts in 9 x 16 inch greased pan.

Melt 1 package peanut butter chips plus 3 tablespoons butter. Add 1 can sweetened condensed milk. Heat another 1 - 2 minutes, then fold in a 10 ounce package of miniature marshmallows. Press over nuts in pan and add the rest of nuts on top and press down.

MARBLE FUDGE BROWNIES

Mavis Glur

3/4 c. shortening
3 eggs
1 c. flour
1/4 tsp. salt

1 c. sugar
1 tsp. vanilla
3/4 tsp. baking powder
2 (1 oz.) squares unsweetened chocolate, melted & cooled

1/2 c. milk chocolate pieces
1/4 c. finely chopped almonds

Cream shortening and sugar, beat in eggs until blended. Mix in vanilla. Stir together flour, baking powder and salt. Stir into creamed mixture, spoon half of the batter into another bowl. Stir melted chocolate into remaining batter. Drop chocolate mixture from tablespoon checkerboard fashion into greased 13 x 9 x 2 inch baking pan. Fill in spaces with light batter. Swirl with spatula to marble. Bake at 350° for 25 minutes.

Sprinkle with chocolate pieces over top, let stand 2 - 3 minutes to melt. Spread evenly over brownies. Sprinkle with almonds.

Makes 32 bars.

OATMEAL PEANUT BUTTER BARS

Lea Daine Meidinger

Mix together and blend well:

14 oz. can sweetened condensed milk
1/3 c. peanut butter

Set aside and combine the following:

1 c. flour
2 c. quick cooking rolled oats
1 c. packed brown sugar

1/2 tsp. baking soda
1/2 tsp. salt
3/4 c. butter, softened

Mix the above until crumbly, press 1/2 mix in greased 9 x 13 inch pan. Spread with peanut and milk mix. Sprinkle with 1 cup chocolate chips (semi-sweet). Top with the remaining 1/2 crumb mix, pat lightly. Bake at 25 minutes until golden brown and cool. Cut into bars.

Bake at 350° - do not overbake.

Arlene (Hein) Walz
Sun City, Az.

SALTED NUT BARS

1 yellow cake mix (plain)
1/3 c. margarine
1 egg

Mix together and pat into a greased and floured 9 x 13 inch pan. Bake at 350° for 12 - 15 minutes. Take out of oven and put 3 cups miniature marshmallows over and put back into the oven for only 1 - 2 minutes to puff up the marshmallows a little. Cool.

Melt together:

1/4 c. margarine
2/3 c. corn syrup
2 c. Reeses' peanut butter chips
2 tsp. vanilla
2 c. salted peanuts
2 c. Rice Krispies

Put the above mixture on top of marshmallows. Refrigerate to cool, then cut before too long as they get hard to cut.

Sonja Schnabel

FUDGE BARS

4 eggs
2 c. sugar
8 Tbsp. butter
2/3 c. sweet milk
1 1/3 c. flour
8 Tbsp. cocoa
pinch of salt
pinch of baking powder
1 tsp. vanilla
nuts

Bake at 350° for 25 - 30 minutes.

Barbara Goettle

EASY FUDGE BARS

2 1/2 c. brown sugar
2 1/4 c. flour
2 eggs
1 c. butter or margarine
1 tsp. soda
dash of salt
3 c. oatmeal

Combine sugar, flour, eggs, butter, soda, salt and oatmeal. Mix well, press half of batter on a large cookie sheet, prepare the following filling:

1 large pkg. chocolate chips
1 tsp. vanilla
1 can Eagle Brand milk

Melt together chocolate chips and milk, add vanilla. Put on first layer. Sprinkle nuts over chocolate filling, then add remainder of crumbs over chocolate layer. Bake at 350° for 25 - 30 minutes. Good to freeze.

Lea Daine Meidinger

HEATH BARS

1 c. butter
1 c. brown sugar
1 c. crushed nuts

Boil 5 minutes; cool.

Layer graham crackers on bottom of pan, spread the first mixture over.

Frosting:

Melt:

1 Tbsp. Crisco
1 large Hershey bar

Cover with sunflower seeds.

Junella Dobler

BROWNIES

Preheat oven to baking temperature (350°). Grease the bottom (sides need not be greased) of an 9 x 11 inch pan. Have all ingredients at room temperature. Place all ingredients in a large bowl.

1 1/2 c. flour
2 c. sugar
10 Tbsp. cocoa
1 tsp. salt
1 c. Crisco, soft
4 eggs, unbeaten
2 tsp. vanilla
1 c. walnuts

Stir until well mixed. Bake at 350° for 30 minutes.

Frosting:

1 c. sugar
1/3 c. milk
1/4 c. butter
1 c. chocolate chips

Boil 1 1/2 minutes. Remove from heat. Cool slightly and spread on brownies.

Mildred Schmidt

LEMON BARS (Microwave)

1/2 c. butter, melted
1 c. flour
1 c. sugar
3 Tbsp. lemon juice
2 Tbsp. flour
3 - 4 Tbsp. powdered sugar
1/4 c. powdered sugar
2 eggs

Blend butter, 1 cup flour and 1/4 cup powdered sugar in 8 x 8 inch pan. Microwave 2 minutes or until firm. Beat together sugar, eggs, lemon juice and flour. Pour over hot bottom layer. Bake 3 - 4 minutes or until center is firm. Sprinkle with powdered sugar. Cool before cutting.

GRAHAM CRACKER BARS

Loretta H. Becker

1 c. butter or margarine
1 c. sugar
1/2 c. evaporated milk (1 small can)
1 egg, beaten
1 c. crushed graham crackers
1 c. walnuts (cut fine)

Cook first 4 ingredients until thick. (Stir often, do not scorch.) Add crushed graham crackers and walnuts; continue cooking 2 - 3 minutes longer. Remove from heat. Place a layer of whole graham crackers in a lightly buttered cookie pan. Spread hot mixture evenly over crackers. Cover with another layer of whole graham crackers.

Frost with powdered sugar frosting and refrigerate. (I like to add Philadelphia cream cheese to the frosting.) Bars are best when refrigerated overnight.

DELICIOUS PUMPKIN BARS

Jeanette Rau

4 eggs
1 c. salad oil
1 (16 oz.) can pumpkin
2 c. sugar
2 c. flour
1 tsp. soda
1/2 tsp. salt
2 tsp. baking powder
2 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. cloves
1/2 tsp. nutmeg
1/2 c. nuts, chopped (optional)

Preheat oven to 350°. In a large mixing bowl, combine eggs, salad oil, pumpkin and sugar. In a separate bowl, sift flour, soda, salt, baking powder, cinnamon, ginger, cloves and nutmeg. Combine with pumpkin mixture. Blend well. Pour into greased and floured jelly roll pan. Bake 25 - 30 minutes. Cool and frost.

Cream Cheese Frosting:

1 (6 oz.) pkg. Philadelphia cream cheese
2 tsp. cream
4 c. powdered sugar
1 tsp. vanilla

In a large mixing bowl, combine cream cheese, cream and vanilla until creamy. Add sugar gradually. Frost.

RHUBARB BARS

Annetta Heinrich

3 c. rhubarb
1/4 c. water
2 Tbsp. cornstarch
1 1/2 c. sugar
1 tsp. vanilla

Cook all together until thick.
Mix:

1 1/2 c. flour
1/2 tsp. soda
1 1/2 c. oatmeal
1 c. brown sugar
1 c. shortening
1/2 c. chopped nuts

Mix together until crumbly and pat 3/4 of this mixture in bottom of 9 x 13 inch pan. Pour rhubarb mixture over it. Sprinkle rest of crumbs and bake at 375° for 30 - 35 minutes.

KEEBLER CRACKER BARS

Dorothy Kammerer Eidahl
Shawano, Wi.

Line a 9 x 13 inch pan with 1 layer of Keebler crackers.
Boil over low heat (just bring to a boil and stir):

2/3 c. white sugar
1 stick margarine
1/2 c. brown sugar
1 c. graham cracker crumbs
1/4 c. milk

Pour over crackers. Top with a layer of crackers. (Need not break apart).
Melt:

2/3 c. peanut butter
1/2 c. chocolate chips
1/2 c. butterscotch chips

Pour over crackers. Cool. Cut into bars.

DREAM BARS

Mavis Erlenbusch

1 c. cake flour
1/2 c. butter
2 Tbsp. powdered sugar

Blend well and spread into an 8-inch pan.
Bake 15 minutes at 350°.
Mix together:

2 eggs, beaten
2 Tbsp. flour
1 1/2 tsp. baking powder
1 c. coconut
1 1/4 c. brown sugar
1/4 tsp. salt
1 c. walnuts, chopped

Spread over first layer and bake 30 minutes at 350°.
Makes 2 dozen.

Laura Haller

FAVORITE BROWNIES

Bring to a boil:

1 c. margarine
1 c. water
4 Tbsp. cocoa
1/4 c. vegetable oil

(Cont.)

Mix together:

2 c. flour
2 c. sugar

Pour cocoa mixture over flour and add:

1/2 c. buttermilk or milk
1 tsp. soda
2 beaten eggs
1 tsp. vanilla

Put in a jelly roll pan and bake about 22 minutes at 350°.

24 - MINUTE BROWNIES

Lavina Schlabsz

Bring to a boil:

1 c. water
3/4 c. oil
1/2 c. nuts
4 Tbsp. cocoa

In large bowl, combine:

2 c. flour
2 c. sugar
1 tsp. salt

Pour boiled mixture into flour mixture and stir.
Add:

2 eggs
1/2 c. sour milk
1 tsp. vanilla
1 tsp. soda

Beat well and pour into floured and greased jelly roll pan and bake at 400° for 15 minutes.

Frosting:

1 stick butter (1/2 c.)
4 c. powdered sugar
4 Tbsp. cocoa
5 Tbsp. milk

Heat 3 - 5 minutes. Mix and spread over hot brownies.

YUM YUM BROWNIES

Helen Frisch

2 c. white sugar
2 c. flour
1/4 tsp. salt
1 stick margarine
1 c. water
1/4 c. cocoa
1/2 c. oil
2 eggs
1/2 c. sour milk with 1 tsp. soda

Put sugar, flour and salt in a mixing bowl. Boil margarine, water, cocoa and oil until melted. Pour over dry ingredients. Beat

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in eggs, sour milk and sod
minutes.

Frosting:

1 c. white sugar
1/3 c. milk

Bring to a boil and stir in 1 cu
heat. Stir until melted, then frost

"SNICKERS" CANDY BARS

2 c. (11 1/2 oz. pkg.) milk
chocolate chips
2 Tbsp. vegetable shortening
30 caramels

Melt chocolate chips and shor
of melted chocolate into greased o
Spread evenly. Refrigerate until f
mixture to low heat. Melt carame
Stir in nuts. Pour on top of the ch
minutes. Top with remaining melt
cover caramel filling. Return to r
Cut into 1 x 2 inch rectangles.
Makes about 2 1/2 dozen cand

SNICKER BARS

First Layer:

1 c. chocolate chips
1/2 c. butterscotch chips

Melt and put in a 9 x 13 inch

Second Layer:

1 c. sugar
1/4 c. milk
1/4 c. butter

Boil for 5 minutes and put ove
salted peanuts over second layer.

Third Layer:

20 caramels

in eggs, sour milk and soda. Bake in a jelly roll pan at 375° for 20 minutes.

Frosting:

1 c. white sugar
1/3 c. milk
1/3 c. margarine

Bring to a boil and stir in 1 cup chocolate chips. Remove from heat. Stir until melted, then frost brownies.

"SNICKERS" CANDY BARS

Mrs. Marlon (Cathy) Lippert

2 c. (11 1/2 oz. pkg.) milk chocolate chips
2 Tbsp. vegetable shortening
30 caramels
3 Tbsp. butter
2 Tbsp. water
1 c. chopped peanuts

Melt chocolate chips and shortening. Stir until smooth. Pour 1/2 of melted chocolate into greased or buttered 8-inch square pan. Spread evenly. Refrigerate until firm. Return remaining chocolate mixture to low heat. Melt caramels, butter and water until smooth. Stir in nuts. Pour on top of the chilled chocolate, refrigerate 15 minutes. Top with remaining melted chocolate. Spread evenly to cover caramel filling. Return to refrigerator and chill until firm. Cut into 1 x 2 inch rectangles.

Makes about 2 1/2 dozen candies.

SNICKER BARS

Lisa Moulsoff
St. Louis Park, Mn.

First Layer:

1 c. chocolate chips
1/2 c. butterscotch chips
1/4 c. peanut butter

Melt and put in a 9 x 13 inch pan and cool.

Second Layer:

1 c. sugar
1/4 c. milk
1/4 c. butter
1 c. peanut butter
1 c. marshmallow creme
1 tsp. vanilla

Boil for 5 minutes and put over first layer. Sprinkle 1 cup of salted peanuts over second layer.

Third Layer:

20 caramels
2 Tbsp. hot water

(Cont.)

Melt and pour over peanuts.

Fourth Layer:

Same as first.

LuCil Opp
Eureka, S.D.

MOON BROWNIES

1 c. butter or margarine
1 1/2 c. sugar
4 eggs
2 tsp. vanilla
1 1/2 tsp. burnt sugar flavoring
1/2 c. cocoa
1 c. flour
1 c. walnuts, chopped
1 c. chocolate chips
1 c. miniature marshmallows

Combine butter or margarine with sugar and mix well. Beat in eggs one at a time. Beat in remaining ingredients except chocolate chips and miniature marshmallows.

Pour batter into greased 10 x 15 inch pan. Sprinkle with chocolate chips and marshmallows. Bake at 325° for 35 minutes.

DeLoris Rudolph

NO - BAKE ROCKY ROAD BARS

1 (12 oz.) pkg. chocolate chips
1 can Eagle Brand milk
2 Tbsp. margarine
2 c. dry roasted peanuts
1 (10 oz.) pkg. marshmallows

Melt chocolate chips with milk in microwave. Combine with peanuts and marshmallows. Spread in well-buttered 13 x 9 inch pan. Chill 2 hours. Cut into squares. Cover and store at room temperature.

Esther Stroh

MOCHA BARS

Beat, let set in refrigerator overnight:

2 c. sugar
2 c. cake flour
1 c. hot water

Next morning, beat:

5 egg whites
1/2 tsp. salt
1/2 tsp. cream of tartar
2 tsp. baking powder

Fold into top mixture in 13 x 9 inch pans. Bake in 350° until lightly browned.

Frosting:

Beat:

2 c. powdered sugar
4 Tbsp. cream

1 c. margarine
vanilla

Dip bars in frosting and roll in ground peanuts, walnuts or coconut.

KUCHEN BARS

Linda Schlenker
Kulm, N.D.

Crust:

3 c. flour
1 Tbsp. baking powder
1 tsp. salt
1/4 c. sugar

2 eggs
1 1/2 c. cream
1/2 c. cooking oil
1 tsp. vanilla

In a large bowl, blend the eggs, cream and oil together. Add vanilla. Then add flour, baking powder, sugar and salt, mixing well. Divide dough into 2 equal parts. Spread mixture on lightly floured cookie sheets (jelly roll type pan) with fingers. Top with filling.

Filling:

4 eggs
1 c. sugar
1 c. cream

2 Tbsp. flour
2 Tbsp. cooking oil
2 tsp. cinnamon

Combine eggs, sugar, cream, oil and flour. Spread mixture on top of crust mixture. Sprinkle with cinnamon and more sugar as desired. Bake at 375° for 10 - 12 minutes. Cool; cut into squares.

Makes 60 bars. You can add fruit to the filling if desired.

FRUIT NUT SQUARES - SUGARLESS BARS

Edna Eszlinger

1 c. sifted flour
1 tsp. baking soda
1/2 tsp. cinnamon
1 c. water
1/2 c. chopped prunes

1/2 c. pitted chopped dates
1/2 c. raisins
1/2 c. margarine or butter
2 eggs, beaten
1 tsp. vanilla
1/2 c. chopped walnuts

Sift together flour, baking soda, cinnamon; set aside.

In 3-quart saucepan over medium heat, bring water and fruit to a boil. Reduce heat to simmer for 4 minutes. Remove from heat, add margarine and stir until melted; cool completely. Stir in eggs that have been beaten, fruit, chopped nuts and dry ingredients until well blended. Pour into 9 x 13 inch pan and bake in 350° oven for 30 minutes or until toothpick comes out clean.

Susan Rott

DUMP BARS

2 c. sugar
1 3/4 c. flour

5 eggs
1 tsp. salt

(Cont.)

1 c. oil
1/2 c. cocoa
1 c. chocolate chips

Dump all ingredients except chocolate chips together and mix until everything is moist. Spread in greased 9 x 13 inch pan. Sprinkle with chips. Bake in 350° oven for 20 minutes. Do not overbake. No need to frost.

PRUNE BARS

Anna Bender

1 c. cut-up prunes
1 c. boiling water
1/2 c. oil
1 tsp. each: cinnamon, nutmeg, cloves, salt
1 1/4 tsp. soda
1 1/2 c. sugar
3 eggs
2 c. flour

Beat eggs, add sugar, spices and soda. Mix, then add oil, prunes and boiling water. Mix well, then add flour. Bake at 350° for 25 - 30 minutes.

Frosting:

1 c. brown sugar
1/2 c. cream

Boil 5 minutes, then add powdered sugar until thick enough for frosting.

TANGY LEMON BARS

Anna Bender

1 c. flour
1/2 c. butter or margarine
1/4 c. powdered sugar

Cut butter or margarine into flour and powdered sugar. Pat into 8 x 8 inch pan. Bake in a 350° oven for 15 minutes. Remove from oven.

1 c. sugar
2 Tbsp. flour
1/2 tsp. baking powder
2 eggs, beaten
3 Tbsp. lemon juice

Mix sugar, flour and baking powder. Add eggs and lemon juice. Blend. Pour over baked mixture. Bake 25 minutes at 350°; cool.

If desired, frost.

Frosting:

1 1/2 c. powdered sugar, sifted
1 tsp. vanilla
2 Tbsp. soft butter
1 Tbsp. lemon juice

Mix, stir until smooth and of spreading consistency. Cut into 2 inch squares.

MOUND BARS

Mrs. Oscar (Alma) Bertsch

1/2 c. butter
1 c. chopped nuts
3 eggs, beaten
1 1/4 c. sugar
1 c. coconut
1 c. flour
1 heaping Tbsp. cocoa
1 can Eagle Brand milk
1 c. chocolate chips, melted

Mix first 6 ingredients. Bake for 25 minutes in 350° oven in a 9 x 13 inch pan. Mix cocoa and milk. Spread over bars and bake 15 minutes longer. Frost with the melted chocolate chips.

HARVEST BARS

Elaine Hoffman

1/2 c. butter, melted
2 c. brown sugar
1 - 1 1/3 c. cooked or canned pumpkin
4 eggs
1 tsp. vanilla
1 c. sifted flour
1 tsp. baking powder
1/2 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. ginger
1 c. chopped dates (optional)
1 c. walnuts (optional)
4 Tbsp. flour

Combine melted shortening and brown sugar; stir until blended. Add pumpkin, eggs and vanilla.

Combine dry ingredients; add to pumpkin mixture. Stir in dates and walnuts which have been combined with 4 tablespoons flour. Spread in greased 15 x 10 inch jelly roll pan. Bake at 350° for 30 minutes. Frost with cream cheese or sour cream frosting.

OATMEAL BARS

LaVina (Heyd) Krueger
Wishek, N.D.

1 1/2 c. boiling water
1 c. quick oatmeal
1 c. brown sugar
1 c. white sugar
1/2 c. oil
2 eggs
1 1/2 c. flour
1/2 tsp. salt
1 tsp. baking soda
1 tsp. vanilla
1/2 c. chopped nuts
1/2 c. chopped dates

Add boiling water to oats. Let cool. After cool, add all other ingredients and mix well. Put in greased jelly roll (10 x 15 inch) pan. Bake at 350° for 20 minutes or longer (until toothpick comes out clean).

Frosting:

1/2 c. milk
1/2 c. margarine

(Cont.)

1 c. brown sugar
1 c. white sugar
1 c. chocolate chips

Mix and bring to a rolling boil the first 4 ingredients. Boil 3 minutes. Remove from heat and add chocolate chips. Beat until stiff (about 15 minutes) and spread on bars.

DATE COFFEE CREAMS

Mrs. Otto Lang
Fredonia, N.D.

2 c. brown sugar
1 c. shortening
3 eggs
1 tsp. baking soda
1 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. ginger

Sift together the soda, salt, nutmeg, cinnamon, ginger with 3 cups of flour.

1 c. cold coffee
1 c. cut up dates
1/2 c. nuts

Cook dates with a little water and cool. Add rest of ingredients spread in 9 x 13 inch baking pan in moderate oven (325°) for 30 - 40 minutes. Frost with the following recipe.

Frosting:

2 c. brown sugar
1/2 c. cream

Boil 4 minutes. Cool and beat until spreading consistency.

HEAVENLY DREAM BARS

Mavis Erlenbusch

1/3 c. butter
6 tsp. cocoa
1/2 c. sugar
1 egg, slightly beaten
20 graham crackers,
  crushed fine
1 c. coconut
1/2 c. chopped nuts
1 tsp. vanilla
1/2 c. butter
1 c. powdered sugar
1 1/2 tsp. milk
1 1/4 lbs. sweet chocolate
1 Tbsp. butter

Blend on top of double boiler, butter, cocoa, sugar and egg; until slightly thickened. Add the cracker crumbs, coconut and nuts. Add vanilla. Spread in an 8 x 8 inch greased pan. Chill.

Mix butter, powdered sugar and milk; beat well with beater. Spread over the other mixture. Chill. Melt chocolate and butter and spread on top.

Cut into squares before chocolate hardens.

CHOCOLATE MINT PA

Base:

1 pkg. Pillsbury Plus chocolat
  mint cake mix

Filling:

1 env. unflavored gelatine
1/4 c. boiling water
4 c. powdered sugar
1/2 c. margarine or butter, s

Frosting:

6 oz. pkg. semi-sweet choco
  chips

Heat oven to 350°. Gr
In large bowl, combine
crumbly. Press in bottom c
Cool completely.
Dissolve gelatine in bo
combine dissolved gelatine
margarine, shortening, pep
1 minute at medium speed
remaining 2 cups powdered
over cooled base.
In small saucepan ove
tablespoons margarine, sti
frosting evenly over fillin
until firm; cut into bars.
Makes 48 bars.
Tip: For easier cutt
before serving.

CHOCOLATE PIXIES

2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1/4 c. oleo

Melt butter and cho
eggs. Beat 1 minute. A
in balls, size of walnuts
on baking sheet. Bake 1

chips

dients. Boil 3 minutes,
until stiff (about 15

Mrs. Otto Lang
Fredonia, N.D.

ginger with 3 cups

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25°) for 30 - 40

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avis Erlenbusch

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ocolate

r and egg; until
nd nuts. Add

ith beater.
and butter and

CHOCOLATE MINT PARFAIT BARS

Nadine Lehr

Base:

1 pkg. Pillsbury Plus chocolate mint cake mix
1/3 c. margarine or butter, softened
1 egg

Filling:

1 env. unflavored gelatine
1/4 c. boiling water
4 c. powdered sugar
1/2 c. margarine or butter, softened
1/2 c. shortening
1/4 tsp. peppermint extract
2 - 3 drops green food coloring

Frosting:

6 oz. pkg. semi-sweet chocolate chips
3 Tbsp. margarine or butter

Heat oven to 350°. Grease 15 x 10 x 1 inch jelly roll pan.

In large bowl, combine all base ingredients at low speed until crumbly. Press in bottom of prepared pan. Bake at 350° for 10 minutes. Cool completely.

Dissolve gelatine in boiling water; cool slightly. In large bowl, combine dissolved gelatine and 2 cups powdered sugar. Add 1/2 cup margarine, shortening, peppermint extract and food coloring; beat 1 minute at medium speed or until smooth and creamy. Blend in remaining 2 cups powdered sugar until smooth. Spread filling evenly over cooled base.

In small saucepan over low heat, melt chocolate chips and 3 tablespoons margarine, stirring constantly until well blended. Spoon frosting evenly over filling, carefully spreading to cover. Refrigerate until firm; cut into bars. Store in refrigerator.

Makes 48 bars.

Tip: For easier cutting, remove from refrigerator 20 minutes before serving.

Helen Frisch

CHOCOLATE PIXIES

2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1/4 c. oleo
4 squares semi-sweet chocolate
2 c. sugar
4 eggs

Melt butter and chocolate and cool slightly. Blend in sugar and eggs. Beat 1 minute. Add dry ingredients, mix well and chill. Shape in balls, size of walnuts or smaller, roll in powdered sugar. Flatten on baking sheet. Bake 18 - 20 minutes at 350°.

Mrs. Wayne (Elsie) Lacher
Zeeland, N.D.

CAKE MIX COOKIES

1 cake mix (any flavor - chocolate is good)
2 eggs
1 tsp. vanilla
1 stick margarine, softened
chocolate chips or nuts (optional)

Add small amount of milk to batter to moisten. Drop by teaspoon on ungreased cookie sheet. Bake at 350° for 12 - 15 minutes.

OLD - FASHIONED SUGAR COOKIES

Mrs. Roland Weisenburger

3 c. flour
1/2 tsp. baking powder
salt
1 c. butter
3 Tbsp. sweet cream
1 tsp. vanilla
1 c. sugar
1 egg, beaten

Mix, roll out and cut. Sprinkle with sugar. Bake on ungreased cookie sheet in 375° oven.

Vera Glur

SUGAR COOKIE

1 c. butter
1 c. shortening
1 c. powdered sugar
1 tsp. soda
1 c. sugar
2 eggs
4 c. flour
1 tsp. cream of tartar

Roll into small balls and push down with bottom of glass that is dipped into sugar. Bake about 12 minutes. Will not turn brown. They should stay white.

SUGAR COOKIES

Mrs. Otto Retzer
Aberdeen, S.D.

1 c. powdered sugar
1 c. white sugar
1 c. butter or margarine
1 c. vegetable oil

Beat until light and fluffy.
Beat in 2 eggs.
Add:

4 c. + 4 heaping Tbsp. flour
1 tsp. soda
1 tsp. cream of tartar
1 tsp. vanilla

Roll in small balls, flatten with glass dipped in sugar. Bake 10 minutes at 350 - 375°.

T. V. COOKIES

Emilia Helfenstein

2 c. sugar
1/2 c. chocolate chips
1/2 c. butter
2/3 c. milk

Boil this for 5 minutes.
Add:

1 tsp. vanilla
3 c. oatmeal
1/2 c. nuts
1/2 c. coconut

Drop on cookie sheet and let cool.

CHOCOLATE CHIP OATMEAL COOKIES

Loretta Heyd
Grand Forks, N.D.

2 c. soft shortening
1 1/3 c. each: brown sugar
  and granulated sugar
4 eggs
2 tsp. each: vanilla, salt
3 c. flour
2 tsp. soda
4 c. oatmeal
1 (12 oz.) pkg. chocolate chips
1 c. walnuts

Drop by spoonsful on greased cookie sheet. Bake at 375°.

CHOCOLATE CHIP SOUR CREAM COOKIES

Viola Heinrich

2 1/2 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. soda
1/2 c. butter
2 eggs
1 1/2 c. brown sugar
1 c. sour cream
2 (6 oz.) pkgs. chocolate chips or
  peanut butter chips

Cream butter and brown sugar; add eggs, one at a time; beat well after each. Add 1 teaspoon vanilla, sift dry ingredients together. Add alternately with sour cream to creamed mixture. Fold in chocolate chips. Drop by teaspoonsful on greased cookie sheet. Bake at 350° about 12 minutes. Cool and frost. Freezes well.

CHOCOLATE CHIP PEEK - A - BOOS

Emilia Helfenstein

Sift together:

1 c. flour
1/4 c. sugar
1/4 tsp. salt

Measure 1 cup milk into a saucepan, add 1/2 cup butter; heat just to a boiling point. Add dry ingredients all at once. Cook until mixture leaves side of kettle.

Remove from heat, add 4 eggs, one at a time; beat in. Drop batter by teaspoon on cookie sheet, then put on chocolate chips. Add a little more batter on top, then bake at 375° for 12 - 20 minutes. Very good with coffee.

Makes about 4 1/2 dozen cookies.

JENNY'S CHOCOLATE COOKIES

Mrs. Wm. Pfeifle

Mix in order given:

1 c. brown sugar
1/2 c. melted butter
2 heaping Tbsp. cocoa
1 egg
1/2 c. sweet milk
1 tsp. vanilla
2 c. flour
1/2 tsp. soda
1/8 tsp. salt

Bake at about 350° for about 8 minutes.

Makes about 40 cookies.

Cut big marshmallows in half on each cookie, put back in oven. When puffy, take out with buttered knife, press down.

Frosting:

3 Tbsp. butter
3 Tbsp. water
1/2 c. sugar

Bring to a boil, take off burner, add 1/2 cup chocolate chips and let cool a bit. Beat a little and dip cookies.

CHOCOLATE APPLESAUCE COOKIES

Leona Neu

1/2 c. shortening
1 c. sugar
2 eggs
1 1/2 c. applesauce
2 1/4 c. flour
1 tsp. soda
1/2 tsp. salt
2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. ginger
4 tsp. cocoa

Mix well, drop on cookie sheet and bake until set.

CHOCOLATE COOKIES

Hildegarde Baumann

1 c. brown sugar
1 c. granulated sugar
1 c. cooking oil
2 eggs
1 c. sour milk
2 tsp. vanilla
1/2 tsp. salt
1 tsp. soda
2 squares Hershey's chocolate
1 c. nuts

Bake at 350° for 12 minutes.

Frosting:

1 c. thick sour cream
1/2 c. sugar
1 Tbsp. cocoa
2 Tbsp. flour
vanilla
1 square butter (1 Tbsp.)

Cook about 8
beat well. Add nuts.

GERMAN CHOCOLATE

1 bar German chocolate
1 Tbsp. butter
1 beaten egg
1 c. powdered sugar
1 pkg. miniature marshmall

Melt chocolate and bu
and add remaining ingredie
powdered sugar and marsh
2 logs and roll in coconut.
firm. Slice for serving.

CHOCOLATE CHIP CO

2 c. Crisco oil
2 c. sugar
1 c. brown sugar
4 eggs

Mix the above ingr
2 cups chocolate chips.
at 375° about 12 minut

BROWNIE DROPS

1/4 c. shortening
1 c. sugar
1/2 tsp. vanilla
1 egg
1 1/2 c. sifted flour

Cream shortenin
Sift together dry ing
well. Stir in nuts. D
in moderate oven ab

ROCKY ROADS

1 (12 oz.) pkg. choc
1 (14 oz.) can Bord
2 Tbsp. butter

In saucepan,
chocolate melts.
and marshmallows

Cook about 8 minutes the first 2 items, then add the rest and beat well. Add nuts.

GERMAN CHOCOLATE COOKIES

Nancy Schnabel

1 bar German chocolate
1 Tbsp. butter
1 beaten egg
1 c. powdered sugar
1 pkg. miniature marshmallows
1 can or cup coconut
1 tsp. vanilla
1 c. whole salted peanuts
1 pinch salt

Melt chocolate and butter in a double boiler. Remove from heat and add remaining ingredients in order, egg, salt, vanilla, nuts, powdered sugar and marshmallows. Do not add coconut. Form into 2 logs and roll in coconut. Wrap in foil and store in refrigerator until firm. Slice for serving.

CHOCOLATE CHIP COOKIES

Luana Kempf

2 c. Crisco oil
2 c. sugar
1 c. brown sugar
4 eggs
1/2 tsp. salt
2 tsp. soda
2 tsp. vanilla

Mix the above ingredients together, then add 4 1/2 cups flour and 2 cups chocolate chips. Drop by teaspoon onto cookie sheet. Bake at 375° about 12 minutes.

BROWNIE DROPS

Donna Lee Eszlinger

1/4 c. shortening
1 c. sugar
1/2 tsp. vanilla
1 egg
1 1/2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/2 c. cocoa
1/2 c. milk
1/2 c. chopped nuts

Cream shortening and sugar, add vanilla and egg; beat well. Sift together dry ingredients and add alternately with milk, mixing well. Stir in nuts. Drop from teaspoon onto greased cookie sheet. Bake in moderate oven about 12 minutes at 350°. Cool. Makes 36 cookies.

Julie Ulrich

ROCKY ROADS

1 (12 oz.) pkg. chocolate chips
1 (14 oz.) can Borden's milk
2 Tbsp. butter
1 (10 1/2 oz.) pkg. miniature marshmallows
1 (8 oz.) jar unsalted peanuts

In saucepan, add chocolate chips, milk and butter. Heat until chocolate melts. Remove and let cool. In large bowl, measure nuts and marshmallows. Fold in chocolate mixture. Spread in 9 x 13 inch

(Cont.)

pan on waxed paper. Chill 2 hours. Remove from pan, peel off waxed paper. Place on cutting board and cut into 1 inch squares. Keep refrigerated or frozen.

CHOCOLATE IMP COOKIES

Lorna Scherbenske

3/4 c. flour
1/2 tsp. soda
1/2 tsp. salt
1/2 c. margarine
1 c. sugar
1 egg
1 Tbsp. water
1/2 tsp. vanilla
2 oz. melted chocolate or equal amount of cocoa
1 1/2 c. oatmeal
1 c. chopped nuts

Beat margarine, sugar and egg until creamy. Sift dry ingredients together. Add the rest of the ingredients except rolled oats and nuts. Beat until smooth. Add oatmeal and nuts and mix thoroughly. Shape into rolls and wrap in waxed paper and chill or freeze. Slice and bake on ungreased sheet 10 - 12 minutes at 350°.

SOFT CHOCOLATE CHIP COOKIE

Lorna Scherbenske

1 c. margarine
1/2 c. white sugar
1/2 c. brown sugar
1 1/2 tsp. vanilla
1/2 tsp. water

Beat the above until well blended. Beat in 2 whole eggs.
Add:

2 1/2 + c. flour
1 tsp. baking soda
1 tsp. salt

Add 6 ounces of chocolate chips and walnuts. Make balls and press gently. Bake 10 minutes at 350°.

UNBAKED CHOCOLATE COOKIES

Laura Haller

2 c. sugar
1/2 c. butter or margarine
1/2 c. milk
2 c. oatmeal
1 c. coconut
5 Tbsp. cocoa
1 tsp. vanilla

Bring to a boil, stirring in sugar, butter and milk for 3 minutes. Remove from heat and add remaining ingredients. Drop on waxed paper and cool.

KEEBLER CANDY BAR COOKIES

Pat Meidinger

Line a 9 x 13 inch pan with Keebler club crackers.
Boil for 7 minutes:

1 stick oleo
1/3 c. milk
1 c. brown sugar
1 c. crushed graham cracker crumbs

Remove from heat and add 1 teaspoon vanilla. Spread over whole crackers in pan. Cover with another layer of Keebler crackers.

Melt the following in saucepan:

6 oz. pkg. chocolate chips
3 oz. butterscotch chips
3 tsp. peanut butter

Stir well and spread over crackers.

PEANUT BUTTER CHOCOLATE CHIP COOKIES

Violet Bendewald

1/2 c. margarine
1/2 c. peanut butter
1 1/3 c. brown sugar
2 eggs
1 tsp. vanilla
1 tsp. baking soda
2 1/4 c. all-purpose flour
1/2 tsp. salt
1/2 tsp. cinnamon
1 (6 oz.) pkg. chocolate pieces

Cream margarine, peanut butter and brown sugar until light and fluffy. Beat in eggs and vanilla. Add unsifted flour, baking soda, salt and cinnamon; beat until mixed well. Stir in chocolate pieces. Bake at 350° for 10 - 12 minutes.

Marlene Spitzer

CHOCOLATE TURTLE

Melt 2 tablespoons butter or margarine in a medium saucepan. Add:

1/4 c. milk
2 (12 oz.) pkgs. caramels

Heat and stir over low heat until smooth and caramels are completely melted. Stir in 4 cups chopped pecans. Drop by teaspoonsful onto a greased cookie sheet or waxed paper.

Melt over hot water in a double boiler:

1 block paraffin
1 (12 oz.) bag + 1/2 c. real semi-sweet chocolate morsels
3 Tbsp. butter or margarine

Spoon over caramel-pecan drops. The chocolate will set quickly. Let cool and stack carefully between layers of waxed paper. Seal tightly to store.

Katie Lang

PEPPERNUTS

2 c. sugar
2 c. honey
1 c. margarine or butter

(Cont.)

Heat and cool.

3 eggs
1 c. sweet cream or Coffee Rich
3 tsp. soda
3 tsp. baking powder
1/2 tsp. allspice
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1/2 tsp. pepper
1 tsp. salt
2 tsp. anise
9 1/2 c. flour
1 c. dates (optional)
1/2 c. nuts (optional)

Mix all together, chill the dough. Drop by teaspoon onto cookie sheet. Bake at 350° until brown.

Glaze with thin coating of powdered sugar. Then dip into dry powdered sugar.

Vera Glur

ZUCCHINI COOKIES

3/4 c. butter
1 egg
1 1/2 c. grated zucchini
2 tsp. baking powder
1/2 tsp. salt
1 c. chocolate chips
1 1/2 c. sugar
1 tsp. vanilla
2 1/2 c. flour
1 tsp. cinnamon
1 c. chopped nuts

Cream butter and sugar. Beat in egg and vanilla. Add zucchini. Stir in flour and dry ingredients. Add nuts and chips. Drop by teaspoon onto greased cookie sheet. Bake at 350° for 15 minutes. This is a soft cookie.

KIFLI (Kee Flee)

Virginia Bertsch Wallin
West Jordan, Ut.

1 lb. butter
12 oz. cream cheese
4 c. flour

Let butter and cream cheese come to room temperature; cream together very well. Gradually mix in all of the flour being sure it is well mixed. Roll in balls the size of walnuts and store in sealed container or plastic bags in refrigerator until cold - can be overnight.

Filling:

1 lb. chopped walnuts
1 stick butter
1 c. sugar

Roll dough balls out in powdered sugar to a 4-inch square. Place about 1 tablespoon of filling on square and fold 2 sides over filling. Tuck ends under and place on ungreased cookie sheet. Bake at 350° for 15 - 20 minutes until puffy and golden brown.

Yield: about 60 rich cookies.

GLOREO SANDWICH COOKIES

Lynelle Miller

18 oz. pkg. Devil's food cake mix
2 eggs + 2 Tbsp. water
2 Tbsp. cooking oil
1/2 c. cocoa

Blend it well until you can shape dough into ball. Let it stand 20 minutes. Form dough into 1/2 inch balls, 2 inches apart on greased cookie sheets. Flatten each with smooth bottom of a drinking glass greased once and dipped into Nestle's Quik powder with each cookie. Bake at 400° for 8 minutes. Remove cookies at once and immediately flatten with back of spatula. Let cool 20 minutes.

Cookie Filling:

1 env. Knox unflavored gelatine
1/4 c. cold water
1 tsp. vanilla
1 c. shortening
1 lb. + 1 c. powdered sugar

Soften gelatine in cold water; place in heat-proof cup in pan of hot water until it becomes clear.

Meanwhile, beat the shortening until light and fluffy, adding sugar and vanilla. Beat very well for about 10 minutes. Cool the gelatine and beat into the filling. The gelatine is used to keep filling in place when spread between cookies. Spread about 1 tablespoon filling between every 2 cookies. Press gently together so that filling becomes rounded as the original Oreo looks. Chill cookies until filling is "set".

Makes 50 cookies. They freeze well.

ALMOND BARK COOKIES

Marlys Helfenstein
West Linn, Or.

2 (1 lb.) pkgs. almond bark
1 c. smooth peanut butter
2 c. salted peanuts
6 c. Rice Krispies

Melt almond bark and peanut butter in double boiler. When melted, pour over nuts and Rice Krispies. Mix well. Drop by spoon on waxed paper. Cool 2 hours.

Yield about 10 dozen.

Alma Baumann

AMMONIA COOKIES

1 1/2 c. sugar
2 c. sweet or sour cream
  (may use 1 c. milk and
  1 c. butter)
1/2 tsp. salt
1 tsp. vanilla or lemon flavoring
3 1/2 c. flour +
2 beaten eggs
1 Tbsp. melted butter
1 rounded Tbsp. baking ammonia

Mix and chill dough overnight. Roll out 1/2 inch thick and cut cookies or a drop cookie. Bake on ungreased sheet at about 400° for 7 - 8 minutes. Cool and frost. May frost with powdered sugar, hot milk, butter and flavoring. Freezes well.

Alvina Schlenker

HONEY COOKIES

1 1/2 c. white sugar
1 c. shortening
4 eggs
1/2 tsp. salt
4 tsp. soda
1 c. honey
1/2 c. coffee
10 drops anise oil
2 tsp. vanilla
4 1/2 c. flour

Drop by teaspoon on cookie sheet. Chill dough 2 hours. Bake.

Alma Baumann

STARANISE COOKIES

Cream 1 cup butter.
Add:

2 c. sugar
1 c. honey
3 eggs

Sift together the dry ingredients:

2 tsp. soda
2 tsp. staranise
1/2 tsp. nutmeg
1/2 tsp. allspice
1 tsp. cinnamon
1/8 tsp. black pepper
about 6 c. flour

Add to the butter mixture alternately with 1 cup black coffee. Mix into soft dough and chill overnight. Make into small balls and bake. Glaze and put on powdered sugar.

Glaze:

1 c. sugar
1/2 c. water
1/4 tsp. cream of tartar

Boil until clear and stir in 1/2 cup powdered sugar. Put cookies into a large bowl and pour glaze over them; stir to coat. Then put cookies into paper bag (a dozen or so at a time) and add powdered sugar and shake to coat. Continue until all are coated. May add a little staranise to the glaze.

This is a soft cookie.

PFEFFERNUESSE

Lillian Thurn

1/2 c. sugar
1/2 c. shortening
1/2 c. dark corn syrup
1/2 c. coffee
2 unbeaten eggs
1 tsp. anise seed
1/2 tsp. anise extract
3 1/4 c. sifted flour
1 1/2 tsp. soda
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. salt

Put the following through a food chopper:

1/2 c. candied cherries
1/2 c. raisins
1/2 c. dates
1/2 c. walnuts

Combine sugar, shortening, syrup and coffee in a saucepan. Simmer for 5 minutes; cool. Add eggs, anise seed and extract to shortening mixture. Mix well. Stir in dry ingredients. Add fruit mixture. Blend well. Chill 4 hours or overnight. Shape into 1 inch balls with well-floured hands. Place on greased cookie sheet. Bake at 350° for 15 - 18 minutes. Dip warm cookie into glaze. Cool on racks. Roll into powdered sugar. Store in a tightly covered container.

Glaze:

1 c. granulated sugar
1/2 c. water
1/4 tsp. cream of tartar

Boil until clear. Remove from heat, stir in 1/2 cup powdered sugar. When dry, roll in powdered sugar.

Cookies are good, too, just rolled in powdered sugar, without the glaze.

HONEY COOKIES

Mrs. Margaret Fischer

4 eggs, beaten
1 tsp. vanilla
1 c. sugar
2 c. warm honey
2 tsp. baking soda sifted with
6 - 7 c. flour

Mix into a soft dough; let stand overnight. Roll out dough and cut cookies with a doughnut cutter. Bake until light brown.

DAKOTA COOKIES

Gladys Kelly
Coos Bay, Or.

1 c. margarine
1 c. oil
1 c. brown sugar
1 c. white sugar

Beat until creamy.
Add:

1 tsp. salt
1 egg
1 tsp. vanilla

Sift together and add:

3 1/2 c. flour
1 tsp. soda
1 tsp. cream of tartar

(Cont.)

Add:

1 c. oatmeal
1 c. coconut
1 c. walnuts
1 c. Rice Krispies

May also add chocolate chips, gumdrops, raisins, etc. Bake at 350° for 8 - 10 minutes on ungreased cookie sheets.

THREE WEEK COOKIES

Mrs. Margaret Fischer

1 c. lard or Crisco
1 1/2 c. sugar
1 1/2 tsp. soda
6 eggs
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 c. syrup
1 c. honey

Mix all together and add flour to make a soft dough. Cover well and set in a cool spot in the basement for at least 2 weeks. Roll out the dough and cut with a round cookie cutter. Bake - enjoy!

WHITE SOFT CHRISTMAS COOKIES

Anna Bender

1 1/2 c. sugar
1/2 c. butter or shortening
2 eggs
1 c. sour cream
1/2 tsp. soda
2 level tsp. baking powder
1 tsp. vanilla
1/2 tsp. lemon flavoring (I use more)
scant salt
1/2 c. milk
3 1/2 - 4 c. flour

Cream sugar and shortening; add eggs, cream mixed with soda and milk. Sift flour, salt, baking powder together. Chill overnight, then roll and cut with animal cutters. Never over bake cookies if you want them soft.

SANTA HOUSE COOKIES

Marcella Klipfel
Sioux Falls, S.D.

3 c. powdered sugar
2 c. margarine
2 eggs
3 tsp. vanilla
5 c. flour
2 tsp. soda
2 tsp. cream of tartar

Chill overnight, bake at 350° for 5 - 8 minutes.

SWEDISH CREAMS

Nadine Lehr

1 c. butter
2 c. flour
1/3 c. sweet cream
salt

Filling:

1/4 c. butter
3/4 c. powdered sugar

1 egg yolk
1/2 tsp. almond extract

Mix and chill. Roll thin (1/8 inch). Cut with 1 1/2 inch round cookie cutter. Sprinkle with sugar and prick several times with fork. Bake on ungreased cookie sheet 7 - 9 minutes at 375°. After cookies are cool, put together with a filling.

Makes about 2 1/2 dozen cookies.

SUGAR COOKIES

Hulda Giedt

1 c. shortening (part butter)
1 c. sugar
1 egg
1 tsp. vanilla
1/2 tsp. soda
1/2 tsp. salt
1/2 tsp. cream of tartar
2 c. flour

Cream shortening and sugar. Add egg and vanilla and beat thoroughly. Add sifted dry ingredients. Roll into balls the size of a walnut. Place on ungreased baking sheets and flatten slightly with glass dipped in sugar. Bake in a moderate oven (350°) until lightly browned.

OLD - FASHION SUGAR COOKIES

Estella Neu

Cream together:

1 c. Crisco
2 c. sugar
2 egg yolks

Beat until light and fluffy.

Alternately add:

1 c. buttermilk
4 c. flour
1 tsp. soda
1 tsp. salt

Fold in 2 egg whites, beaten stiff. Drop on greased cookie sheet. Sprinkle with sugar. Bake 15 minutes at 375°. Remove from pan, sprinkle with sugar.

ANGEL CRISP COOKIES

Arllys Schock

1/2 c. white sugar
1/2 c. brown sugar
1 egg
1 c. shortening
1 tsp. vanilla
1/2 tsp. salt
2 c. sifted flour
1 tsp. soda
1 tsp. cream of tartar

Cream sugar, shortening, egg and vanilla. Add dry ingredients. Form into balls the size of walnuts. Dip top half in water, then in sugar. Press down in center with finger. Bake at 425° for 8 - 10 minutes.

Yield: 4 1/2 dozen.

BRANDY OR BOURBON BALLS

Theresa Kessel
Lodi, Ca.

1 (10 oz.) pkg. or 2 1/2 c. crushed vanilla wafers
1 c. sifted powdered sugar
2 Tbsp. cocoa
1/2 c. chopped walnuts

Mix.
Add:

1/4 c. brandy
1/4 c. light corn syrup

May add about 1 1/4 teaspoons water (shouldn't get too moist). Roll into 3/4 inch balls, roll in powdered sugar.

Makes 2 1/2 dozen. Store in tightly covered container.

BUTTERSCOTCH DROP COOKIES

Katie Golz

Cream:

1/2 c. Parkay
1 1/2 c. sugar
2 eggs

Add:

1 c. sour cream
1 tsp. vanilla

Sift and add:

3 c. flour
1/2 tsp. baking powder
1 tsp. soda

Form cookies. Bake at 375° for 8 - 10 minutes.

Frosting:

6 Tbsp. butter, browned
1 1/2 c. sifted powdered sugar
1 tsp. vanilla

Add water to spread.

SOUR CREAM COOKIES

Mrs. Ferdie Bender

1 c. Crisco
1 3/4 c. sugar or 2 c. brown sugar
2 eggs
1 c. sour cream
1/2 tsp. salt
1 tsp. soda
1 tsp. baking powder
1 tsp. vanilla
4 c. flour
1/2 tsp. cinnamon and nutmeg

Mix all ingredients. Drop from spoon, flatten with spoon. Bake at 350° until brown.

Frosting:

Bring to a boil:

1/4 c. milk
1 Tbsp. butter

Mix and beat in enough powdered sugar for easy spreading. Spread on warm cookies.

OLD - FASHIONED FILLED COOKIE

Loretta Heyd
Grand Forks, N.D.

1 c. sugar
1/2 c. shortening
1/2 c. sour milk*
2 1/2 c. flour
1 egg
a little salt
1/2 tsp. soda in sour milk
1 tsp. baking powder
1 tsp. vanilla

*I use Carnation milk and add vinegar to make it sour.

Filling:

1 1/2 c. raisins
pinch of salt
1/2 c. sugar
1/2 c. water
1 Tbsp. flour

Cook until thick.

Roll out dough on a well-floured board. Use cookie cutter or glass and put filling on one and put another cut cookie on top.

PUMPKIN COOKIES

Loretta Heyd
Grand Forks, N.D.

1 c. pumpkin
1 c. shortening
1 c. nuts
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
1 c. sugar
1 c. raisins
1 egg
1 tsp. vanilla
2 c. flour
1/2 tsp. salt

Bake at 375° for about 12 minutes on greased cookie sheet. You may frost them if you like.

Frosting:

3 Tbsp. butter
4 Tbsp. milk
1/2 c. brown sugar

(Cont.)

Boil 2 minutes, remove from heat.

Add:

1 tsp. vanilla
1 c. powdered sugar

BUTTERMILK COOKIES

Anna Bietz

1 c. butter or fat
2 beaten eggs
2 c. sugar
1 tsp. vanilla
pinch of salt
1 c. buttermilk with 1 level tsp. soda - Arm & Hammer
2 tsp. baking powder
flour

Add enough flour for a soft dough (let set awhile). Roll thin or make dough soft and drop by spoonful. Make hole, fill with date or jelly. Drop another spoonful on top and bake until brown at 325°.

COWBOY COOKIES

Hildegarde Baumann

1 c. Crisco
1 c. white sugar
1 c. brown sugar

Cream well, then add:

2 eggs
1/2 tsp. salt
1 tsp. vanilla

Mix again and add:

2 c. flour
2 c. oatmeal
1/2 c. chocolate chips
1 tsp. soda
1 tsp. baking powder
nuts, if desired

Dough should be firm - if not add little more flour. Bake at 350° for 12 minutes or until light brown.

HONEY JUMBLES

Verna Wagner

Combine:

3 eggs, beaten
1 c. sugar
1 c. honey
rind of 1 large orange
1 tsp. lemon extract

Mix well. Add 4 cups flour to which 1 teaspoon cream of tartar, 1 1/2 teaspoons soda and 1/2 teaspoon salt have been added. Chill overnight. Roll and cut with a donut cutter. Bake in a moderate oven at 325 - 350°.

NO BAKE COOKIES

Loretta Heyd
Grand Forks, N.D.

1 c. coconut
1 c. pecans
1 c. Rice Krispies
1 c. cornflakes, crushed
3 Tbsp. cream
38 caramels

Melt caramels and cream over double boiler. Drop by spoonful on waxed paper or put in buttered pan and cut; cool.

CHOCOLATE COOKIES (Soft)

Alice Dockter

4 c. flour
1 tsp. soda
1/2 tsp. salt
3 squares chocolate
1 c. cooking oil
1 c. brown sugar
1 c. white sugar
2 tsp. vanilla
2 eggs, unbeaten
1 c. sour milk
1 c. nuts

Bake at 350° about 8 minutes. Drop on greased cookie sheet. Frost with your favorite frosting.

O'HENRY COOKIES

Fern McCleary

4 c. oatmeal
1/2 c. white syrup
2/3 c. shortening, melted
1 c. brown sugar

Mix above ingredients and put in greased 9 x 13 inch pan. Bake at 350° for 20 minutes. Cover with:

1 c. melted chocolate chips
2/3 c. peanut butter

Cut while warm.

Emma Fischer

MOLASSES COOKIES

1 c. lard (I use Crisco)
1 c. sugar
1 c. milk
1 c. molasses
1 tsp. soda
1 tsp. baking powder
1 Tbsp. white vinegar
1/4 tsp. cinnamon (optional)
2 c. flour (add more if needed to make a soft dough)

Mix the vinegar and soda into 1/4 cup of the molasses. Mix until it bubbles and is added to the batter just before the flour. Cream the sugar with the lard, add the milk and the rest of the molasses. Sift the flour with the baking powder. Add the molasses mixed with the vinegar and soda. Add the flour - enough to make soft dough. Roll the batter out but not too thin and cut with a cookie cutter or glass.

Grease a cookie sheet, bake at 375° for about 10 - 15 minutes, until light brown.

Estella Neu

MONKEY FACE COOKIES

Mix:

1 c. shortening
1 1/2 c. sugar
1/2 c. molasses
3 beaten eggs

Add:

1/2 tsp. salt
3 1/2 c. flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. allspice and cloves
1/2 c. nuts
1 c. raisins
1 tsp. vanilla

Roll in balls, dip in sugar. Bake at 350° until done.

Georgia Schumacher
Jamestown, N.D.

SOFT MOLASSES COOKIES

1/4 c. molasses
1/2 c. brown sugar
1/2 c. sour milk
1/2 c. shortening
1 egg
1/2 tsp. ginger
1/4 tsp. cinnamon
1/4 tsp. cloves
pinch of salt
1 1/2 tsp. soda
2 c. flour

Mix shortening and sugar; add egg and mix well. Add molasses and mix. Add dry ingredients with milk. Bake 10 - 12 minutes at 350°.

Alvina Schlenker

MOLASSES COOKIES

2 c. sugar
2 tsp. ginger
2 tsp. cinnamon
1/2 tsp. nutmeg

Mix good before adding:

3 eggs
2 tsp. baking powder
2 c. real sour cream
3/4 c. butter
3 tsp. soda
1 1/2 c. molasses

Add flour until dough is stiff enough to place on cookie sheet by teaspoon. Bake in moderate oven.

Mrs. Art Werth
Lehr, N.D.

WHEATIES COOKIES

1 c. cooking oil
3/4 c. brown sugar
3/4 c. white sugar
2 eggs, well beaten
2 c. coconut
2 c. flour
1 tsp. vanilla
2 c. Wheaties
1 c. nuts (walnuts)
1 tsp. soda
pinch of salt
1/2 tsp. baking powder

Mix all together, then make a test cookie - if it needs more flour, add another 1/4 cup. Bake at 350°.

LITTLE WALNUT COOKIES

Lillian Schauer

1/2 c. butter or margarine
1 c. brown sugar
1 egg
1 tsp. vanilla
2 c. flour
1/2 tsp. baking soda
1/4 tsp. salt

Topping:

1/2 c. brown sugar
1/4 c. sour cream
1/2 tsp. cinnamon
1 c. coarsely chopped walnuts

Icing:

1/2 c. powdered sugar
1 Tbsp. water

Cream butter and sugar. Add egg and vanilla; beat until fluffy. Add dry ingredients, beat until smooth.

Divide dough into 12 equal parts, roll dough into balls and place on cookie sheet. With fingertip, make a wide round depression in the center of each cookie.

In a small bowl, stir together sugar, sour cream, cinnamon and walnuts until smooth.

Fill depression in cookies with walnut topping. Bake in 350° oven 15 minutes or until filling is set. Cool cookies on a rack.

Make icing and drizzle over rim of cookies.

Makes 1 dozen cookies.

GRAHAM CRACKER PRALINES

Sara Lee Auerback Miller
Washington, Mo.

Grease an 11 x 15 inch cookie sheet.
Line with 24 - 25 graham crackers, split in half.
Melt:

1 stick salted oleo
1 stick salted butter

Add 1/2 cup sugar. Boil 2 1/2 minutes. Pour over graham crackers. Sprinkle with 1/2 cup chopped pecans. Bake at 350° for 10 minutes or until crackers float. Cut and remove immediately.

SALTED PEANUT COOKIES

Mrs. John Steinwandt

1 c. brown sugar
1 c. white sugar
1 c. shortening
2 beaten eggs
2 c. flour
1/2 tsp. salt

(Cont.)

1 tsp. baking powder
1 tsp. soda
1 c. oatmeal
1/2 lb. salted peanuts
1 tsp. vanilla

Make a ball like a walnut and press down a little. Bake at 350°.

Lorna Scherbenske

JUBILEE JUMBLES

1/2 c. soft margarine
1 c. brown sugar
1/2 c. white sugar
2 eggs
1 c. undiluted evaporated milk
1 tsp. vanilla
2 3/4 + c. sifted flour
1/2 tsp. soda
1 tsp. salt
1 c. dates
1 c. or less chopped walnuts

Mix thoroughly margarine, sugars and eggs. Stir in milk, vanilla; sift together flour, soda, salt and add to first mixture. Add nuts and dates. Chill 1 hour.

Heat oven to 375°. Drop rounded teaspoon 2 inches apart on greased baking sheet. Bake about 10 minutes until delicately browned. While warm, frost with Burnt Butter Glaze.

Burnt Butter Glaze:

Heat 2 teaspoons butter until golden brown. Beat in until smooth:

2 c. sifted confectioners sugar
1/4 c. undiluted evaporated milk or cream

Variations: Raisins or chocolate pieces may be added to this recipe instead of dates.

JUBILEE JUMBLES

Florence Engelhart
Venturia, N.D.

1/2 c. soft shortening
1 c. brown sugar, packed
1/2 c. white sugar
2 eggs
1 c. Carnation milk
1 tsp. vanilla
2 1/2 c. flour
1/2 tsp. soda
1 tsp. salt
1 c. chocolate chips

Mix thoroughly shortening, sugar, eggs; stir in milk and vanilla. Sift together flour, soda, salt and stir in. Blend in chocolate chips. Chill for 1 hour (optional). Heat oven to 375°. Drop rounded tablespoonsful of batter 2 inches apart. Bake about 10 minutes.

Makes about 4 dozen.

CRACKLE TOP GINGER COOKIES

Frieda Ehley

1 c. shortening
2 tsp. soda

---

1 c. sugar
1/2 tsp. salt
1 egg
2 tsp. ginger

Cream together short
in molasses mixture. Chil
Roll dough into balls.
greased cookie sheet. Ba

BITS 'O BRICKLE CO

6 oz. pkg. (1 c.) Bits 'O B
1 1/2 Tbsp. liquid shorte
6 Tbsp. flour
1/2 c. butter
6 Tbsp. sugar

Preheat oven to 32
In a small bowl, mi
evenly coated, then sti
aside.
In a large bowl, c
beat until creamy. Be
mix well. Stir in coate
onto greased cookie sh
Makes 50 (2 inch)

SPICY GINGERSNA

1 1/2 c. shortening
2 c. sugar
2 eggs
1/2 c. molasses
4 c. flour

Cream shorteni
ingredients, roll in b

PRIZE GINGERSN

3/4 c. shortening
4 Tbsp. molasses
2 c. flour
1/4 tsp. cloves
1 c. sugar

Cream shorte

1 c. sugar
1/2 tsp. salt
1 egg
2 tsp. ginger
1 c. molasses
1/2 tsp. cinnamon
4 c. flour, sifted
1/2 tsp. cloves

Cream together shortening, sugar. Add eggs and mix well. Stir in molasses mixture. Chill thoroughly.

Roll dough into balls. Roll in sugar and press down. Put on greased cookie sheet. Bake at 350° for 18 - 20 minutes.

BITS 'O BRICKLE COOKIES

Linda Rohrbach

6 oz. pkg. (1 c.) Bits 'O Brickle
1 1/2 Tbsp. liquid shortening
6 Tbsp. flour
1/2 c. butter
6 Tbsp. sugar
6 Tbsp. brown sugar
1/2 tsp. vanilla
1 egg
1/2 tsp. salt
1/2 tsp. baking soda
1 1/4 c. + 2 Tbsp. flour

Preheat oven to 325°.

In a small bowl, mix Bits 'O Brickle with liquid shortening until evenly coated, then stir in 6 tablespoons flour until well coated; set aside.

In a large bowl, combine butter, sugar, brown sugar and vanilla; beat until creamy. Beat in egg. Gradually add salt, baking soda and flour; mix well. Stir in coated Bits 'O Brickle. Drop by rounded teaspoons onto greased cookie sheets. Bake for 10 - 12 minutes.

Makes 50 (2 inch) cookies.

SPICY GINGERSNAPS

Viola (Goehring) Olson
Langford, S.D.

1 1/2 c. shortening
2 c. sugar
2 eggs
1/2 c. molasses
4 c. flour
2 tsp. soda
2 tsp. ginger
2 tsp. cinnamon
2 tsp. cloves or less

Cream shortening and sugar. Beat in eggs. Add molasses and dry ingredients, roll in balls in sugar. Bake at 375°.

PRIZE GINGERSNAPS COOKIES

Darlene Baumann

3/4 c. shortening
4 Tbsp. molasses
2 c. flour
1/4 tsp. cloves
1 c. sugar
1 egg
2 tsp. soda
1 tsp. cinnamon
1 tsp. ginger

Cream shortening, add sugar and cream well. Add molasses and

(Cont.)

beaten egg and mix well. Add sifted dry ingredients. Chill dough. Roll in small balls, dip in sugar and place on cookie sheet. Bake at 350° about 15 minutes.

CHOCOLATE COOKIES WITH CHEESE

Millie Schrenk
Dallas, Or.

2 c. shortening
2 c. white sugar
1 1/2 c. brown sugar
4 tsp. vanilla
4 eggs

Beat up very good 1 pint cottage cheese. Blend well, then add:

5 1/2 c. flour
1 c. cocoa
2 tsp. baking powder
1 tsp. soda
1 c. chopped nuts

Chill and roll into balls and then into powdered sugar. Bake 15 minutes at 350°.

MOTHER'S COOKIES

Anna Bietz

6 eggs
juice and rind of 1 lemon
1 large c. oil
1/4 tsp. salt
1 c. flour
2 tsp. vanilla
1 c. sugar
3 tsp. baking powder

Mix all. Roll and cut.
Filling: Use jelly and nuts (cinnamon-sugar).

OLD - TIME HONEY COOKIES

Edna Meininger
White Bear Lake, Mn.

1 c. lard (I use Crisco)
1 c. sugar
1 c. honey
1 c. hot water

Put the above in a medium-size kettle and bring to a boil. Simmer about 15 minutes. Remove from heat, cool slightly but add 4 cups of flour while still quite warm.

Mix together:

2 tsp. soda
1 tsp. nutmeg
1 tsp. ginger
1/2 tsp. salt

Add the spice mixture and 3 eggs to cooled dough and mix well. Chill in refrigerator overnight, roll out not too thin; cut with a donut cutter and bake at 350°. Dough is sticky so roll a small amount at a time and keep the rest in refrigerator. At Christmas time, you can use other cutters and frost with powdered sugar icing and colored sugars.

POTATO CHIP COOKIES

Lydia Weber

1 lb. (4 sticks) butter
1 c. white sugar
3 1/4 c. flour
1 tsp. vanilla
1 1/2 c. coarsely crushed potato chips
powdered sugar

Cream butter and sugar; add vanilla. Blend in flour. Gently mix in chips. Heat oven to 325°. Drop dough with teaspoon, flatten with fork. Bake 15 - 20 minutes, until just barely browned. Cool. Sprinkle with powdered sugar.

Note: These were surprisingly good! The chips gave them a little extra crunch.

R - F COOKIES (Best Ever)

Lydia Weber

1 c. oleo
1 c. sugar (you can use all white or all brown or half white, half brown)
1 egg
2 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla or other flavor or divide in thirds and flavor each different

Mold in rolls, chill, slice thin and place on lightly sprayed cookie sheet. Bake at 375° about 10 minutes.

PEANUT BLOSSOMS COOKIES

Linda Rohrbach

1 c. sugar
1 c. packed brown sugar
1 c. butter or margarine
1 c. creamy peanut butter
2 eggs
2 (10 oz.) pkgs. milk chocolate candy kisses
1/4 c. milk
2 tsp. vanilla
3 1/2 c. flour
2 tsp. baking soda
1 tsp. salt

Cream sugars, butter or margarine and peanut butter. Beat in eggs, milk and vanilla. Sift together flour, soda and salt; stir into egg mixture. Shape into balls, roll in additional sugar. Place on ungreased cookie sheet. Bake in 375° oven for 10 - 12 minutes. Immediately press a chocolate candy into each.

Makes 7 dozen.

Hulda S. Giedt

THUMBPRINT COOKIES

1 (3 oz.) pkg. cream cheese, softened
1/2 c. butter or margarine, softened
1/2 c. firmly packed brown sugar
1/2 tsp. salt
1 tsp. vanilla, almond, rum or peppermint flavoring
1 2/3 c. flour
egg white
chopped pecans

(Cont.)

Combine cream cheese, butter, brown sugar, salt and vanilla. Stir by hand until well blended. Add flour to cream cheese mixture, stirring by hand until dough forms a ball. Knead on floured surface 1 - 2 minutes, adding additional flour until smooth and not sticky.

Shape 1 heaping teaspoon dough into ball; dip into slightly beaten egg white, then into chopped pecans. Place on ungreased cookie sheet. Press deep hole into center of each cookie with thumb or finger, fill with 1/2 teaspoon jam.

Bake at 350° for 12 - 18 minutes. Cool 5 minutes; remove from cookie sheet.

Yield: 2 dozen cookies.

CREAM - CHEESE POM - POMS

Hulda S. Giedt

1 c. butter, room temperature
1 (3 oz.) pkg. cream cheese, softened
1 c. sugar
1 large egg yolk
1/2 tsp. vanilla
2 1/2 c. sifted all-purpose flour
1/2 tsp. salt
1/2 c. finely chopped walnuts
1 large egg white, slightly beaten
1 - 1 1/2 c. finely chopped walnuts
candied red cherries, each halved

Preheat oven to 350°.

In large bowl, mix together thoroughly butter, cream cheese, sugar, egg yolk and vanilla.

In small bowl, combine flour, salt and 1/2 cup chopped nuts; stir into butter mixture until well mixed.

Shape dough into 1 inch balls. Dip each in egg white and roll in finely chopped nuts. Place 1 inch apart on cookie sheet. Bake 15 minutes. Remove from oven and quickly press a cherry half in center of each cookie.

Makes about 50 - 60 cookies.

WHITE WHIPPED CREAM COOKIES

Mrs. Oscar (Alma) Bertsch

1 c. sweet cream
1 c. sugar
1 tsp. vanilla
2 eggs
2 tsp. baking powder
2 c. flour
pinch of salt

Whip cream then add all other ingredients except flour and mix until well blended. Add flour a little at a time, mixing after each addition. Drop by teaspoonful on greased cookie sheet. Bake 8 - 10 minutes or until lightly browned in 350° oven.

Frosting:

1/4 c. cold water
1/3 c. cold water
1 env. Knox gelatine
1 c. sugar
1/2 tsp. vanilla

Combine 1/4 cup
Mix 1/3 cup cold water a
stove and let cook for 1 min
mixture. Set in cold water u
vanilla and whip until stiff e

LEMON WIPPERSNAPPERS

1 (18 oz.) pkg. lemon cake m
(Pillsbury)
1 (9 or 10 oz.) carton Cool

Combine cake mix, C
until well mixed. Drop by
soft) and roll to coat. Pla
greased cookie sheet. Bak
or until browned. Remove

SUNFLOWER COOKIES

1 c. sunflower margarine
sunflower oil
1 c. white sugar
1 c. brown sugar
2 eggs, beaten
1 tsp. vanilla
2 c. flour

Cream the margari
Add the dry ingredients.
kernel. Drop on cookie

FILLED COOKIES

2 eggs, beaten
1 1/2 c. sugar
1 c. Crisco
1 c. milk
1 tsp. vanilla

Make dough; roll
2 cookies together wi
Bake.

Filling:

1 lb. prunes
1 c. dates

Cook mixture,

Combine 1/4 cup cold water and gelatine, set aside in a small pan. Mix 1/3 cup cold water and 1 cup sugar, bring to a boil; turn off the stove and let cook for 1 minute. Remove from heat and mix in gelatine mixture. Set in cold water until lukewarm. Whip until foamy. Add vanilla and whip until stiff enough to spread.

LEMON WIPPERSNAPPERS

Mrs. George (Olga) Kost

1 (18 oz.) pkg. lemon cake mix
(Pillsbury)
1 (9 or 10 oz.) carton Cool Whip
2 eggs, beaten
1/2 - 3/4 c. sifted powdered sugar

Combine cake mix, Cool Whip and eggs in a large bowl. Stir until well mixed. Drop by teaspoon into powdered sugar (dough is very soft) and roll to coat. Place dough balls 1 1/2 inches apart on a greased cookie sheet. Bake in a preheated 350° oven for 10 - 15 minutes or until browned. Remove from cookie sheet and cool.

SUNFLOWER COOKIES

Alvina Ulrich

1 c. sunflower margarine or
sunflower oil
1 c. white sugar
1 c. brown sugar
2 eggs, beaten
1 tsp. vanilla
2 c. flour
1/2 tsp. baking powder
1 tsp. soda
1/4 tsp. salt
2 c. oatmeal
1 c. coconut
1 c. sunflower kernel, roasted,
salted or unsalted

Cream the margarine or oil and sugars. Add the eggs and vanilla. Add the dry ingredients. Stir in the oatmeal, coconut and sunflower kernel. Drop on cookie sheets. Bake at 350° for minutes.

FILLED COOKIES

Mrs. Margaret Fischer

2 eggs, beaten
1 1/2 c. sugar
1 c. Crisco
1 c. milk
1 tsp. vanilla
1 1/2 tsp. soda
1 1/2 tsp. baking powder
1/2 tsp. salt
6 c. flour

Make dough; roll out and cut using a small round cutter. Put 2 cookies together with a teaspoon of filling inside. Pinch edges to seal. Bake.

Filling:

1 lb. prunes
1 c. dates
1 c. water
1/2 c. sugar

Cook mixture, mash to form a paste; cool before using.

Edna Rothfusz

DATE CRACKERS

1 (16 oz.) pkg. dates
1 c. nuts
1 can Borden's sweetened condensed milk

Cook until thick, stirring constantly. Spread on Ritz crackers. Bake at 350° for 7 - 8 minutes. Frost with powdered sugar frosting. Makes 100 crackers.

Violet Helfenstein

DATE PINWHEEL COOKIES

1/2 c. shortening
2 eggs
1/2 c. brown sugar
1/2 c. white sugar
1 3/4 c. flour
1/2 tsp. soda
1/2 tsp. cinnamon
1/8 tsp. salt
1/4 tsp. baking soda

Filling:

7 1/2 oz. dates
1/2 c. sugar
1/2 c. water

Boil filling until thick. Cream shortening and sugar, add eggs. Add dry ingredients. Roll 1/4 inch thick, spread with filling. Roll up as cinnamon rolls. Chill, slice and bake at 375° for 12 minutes.

RHUBARB FILLED COOKIES

Lavina Schlabsz

1 1/2 c. flour
1/2 c. butter
1 c. sugar
1 Tbsp. milk
2 eggs
1 tsp. baking powder
1 tsp. vanilla
2 tsp. salt

Chill the dough.
Cook:

1/4 c. water
sugar to taste (about 1 c.)
3 c. rhubarb

Roll out dough, fill with rhubarb and press. Bake 10 minutes at 400°.

APPLESAUCE DIABETIC COOKIES

Marvel Haas

1/2 c. flour
1 tsp. cinnamon
1/2 tsp. soda
1/2 tsp. allspice
1/2 c. quick rolled oats
1/2 c. raisins
nutmeats, optional
1/2 c. unsweetened applesauce
1 egg, beaten
1/2 c. shortening
2 tsp. vanilla
1/2 tsp. orange flavoring (optional)

Mix moist ingredients and add dry ingredients. Drop on greased cookie sheet. Bake at 350° for 8 - 10 minutes.

ICE BOX DATE COOKIES

Arly Mae (Haas) Schnabel
In Memory of our mother, Mrs. Andrew B. Haas

Part One:

1 c. brown sugar
1 c. white sugar
1 c. shortening
3 eggs
4 c. flour
1/2 tsp. salt
1/2 tsp. soda
1/2 tsp. cinnamon
1 tsp. vanilla

Part Two:

1 lb. chopped dates or
  1 1/2 c. ground raisins
1/2 c. sugar
1/2 - 3/4 c. water

Cook filling until thick, then cool. Mix part one and divide into 2 parts, roll flat on a piece of waxed paper, like a jelly roll, spread with date mixture and roll up. Chill overnight, slice and bake at 350° until lightly brown for 8 -10 minutes.

STUFFED DATE DROPS

Lenora Geiszler

1 lb. (about 70) pitted dates
1 (3 oz.) pkg. pecan or
  walnut halves
1/4 c. shortening
3/4 c. brown sugar
1 egg
1/2 c. sour cream
1/4 tsp. salt
1/2 tsp. baking powder
1/2 tsp. soda
1 1/4 c. sifted flour

Stuff dates with nut halves. Cream shortening, sugar until light; beat in egg. Add cream and rest of ingredients. Stir in dates; drop onto greased cookie sheet (a date per cookie). Bake in hot oven (400°) 8 - 10 minutes. Cool.

Estella Neu

FILLED COOKIES

Mix:

4 c. flour
1 tsp. soda
1 1/2 c. sugar
1 1/2 c. Crisco

Stir with fork.
Add:

1 tsp. vanilla
1/2 c. buttermilk
2 beaten eggs

(Cont.)

Mix well, chill overnight.

Filling:

1 1/2 c. raisins
1 1/2 c. water
3/4 c. sugar
1 1/2 Tbsp. flour
1 tsp. vanilla
1 tsp. vinegar

Cook until thick, cool. Roll out dough, cut into rounds. Place filling on half side, fold over dough, seal. Bake.

CHEWY DATE - OATMEAL COOKIES - SUGARLESS

Nancy Kangas

1 c. pitted dates
1 c. fresh orange juice
pinch of salt
1/2 c. vegetable oil
3 c. rolled oats
1 c. pastry flour
1/2 tsp. soda
pinches of cinnamon, nutmeg, cloves and ginger

Rinse and drain dates and place in saucepan. Pour juice over dates. Cover and bring to a simmer. Combine dry ingredients in a bowl. When dates are soft, pour them into a blender. Add the vegetable oil. Puree until smooth. Pour this mixture over the oats, mix until well coated. Shape into small cookies and place on oiled baking tray. Bake in 350° oven for 12 - 15 minutes.

Makes about 2 dozen.

OATMEAL CHIPPERS

Karen Himmerich

1/2 c. butter or regular margarine
1 c. brown sugar, firmly packed
1 tsp. vanilla
1 tsp. baking soda
1 tsp. ground cinnamon
2 c. quick-cooking rolled oats
1 (6 oz.) pkg. semi-sweet chocolate pieces (1 c.)
1/2 c. shortening
1 c. sugar
2 eggs
2 c. sifted flour
1 tsp. salt
1 tsp. ground nutmeg
1 c. chopped walnuts

Cream together butter and shortening. Add sugars gradually, beating until light and fluffy. Beat in eggs and vanilla. Blend in sifted dry ingredients, mixing thoroughly. Stir in oats, chocolate chips and nuts. Drop by rounded teaspoonsful 2 inches apart onto greased baking sheet. Bake in moderate oven at 375° for 9 - 12 minutes.

DATE FILLED COOKIES

Mabel Pfeifle

2 c. brown sugar
1/2 c. warm water
1 1/2 tsp. soda
1/2 tsp. salt
4 c. flour
1 c. shortening

---

2 eggs

Filling:

1/2 c. sugar
1 c. water

Cook to thicken; cool.
Beat eggs, add brown sugar,
and add to above mixture.
Roll into balls. Place on co
Slightly flatten, putting indenta
Work dough over top of cookie.

OATMEAL COOKIES

2 c. sugar

Cream together thorough

2 eggs
1 1/2 c. raisins or 1/2 c.
dates and 1/2 c. raisins
2 c. quick oatmeal

Mix ingredients, then m
Bake at 350° for 10 - 15 mi

OATMEAL COOKIES

Melt 1 cup shortening
Add:

2 c. raisins, cooked and dr
3 c. sugar
4 beaten eggs
2 tsp. soda

Mix well, drop on sh

OATMEAL COOKIES

1 c. shortening
2 c. brown sugar
2 eggs, unbeaten
1 tsp. vanilla
2 c. sifted flour
2 tsp. baking powder

2 eggs

Filling:

1/2 c. sugar
1 c. water
1 c. chopped dates
1 tsp. flour

Cook to thicken; cool.

Beat eggs, add brown sugar, water and lard. Sift dry ingredients and add to above mixture.

Roll into balls. Place on cookie sheet. Dip teaspoon in cold water. Slightly flatten, putting indentation into ball. Fill with date filling. Work dough over top of cookie. Bake at 350° for 10 - 12 minutes.

OATMEAL COOKIES

Mrs. Abia (Esther) Haas
Salem, Or.

2 c. sugar
1 c. butter

Cream together thoroughly.

2 eggs
1 1/2 c. raisins or 1/2 c. dates and 1/2 c. raisins
2 c. quick oatmeal
2 1/2 c. flour
1 tsp. cinnamon
couple shakes cloves
1 c. chopped nuts

Mix ingredients, then mold into little balls and flatten with a fork. Bake at 350° for 10 - 15 minutes.

OATMEAL COOKIES

Estella Neu

Melt 1 cup shortening, add 4 cups oatmeal and let stand 15 minutes. Add:

2 c. raisins, cooked and drained
3 c. sugar
4 beaten eggs
2 tsp. soda
2 tsp. cinnamon
10 Tbsp. juice from raisins
1/2 tsp. salt
5 c. flour

Mix well, drop on sheet and bake at 350° until brown.

OATMEAL COOKIES

Regina Nitschke

1 c. shortening
2 c. brown sugar
2 eggs, unbeaten
1 tsp. vanilla
2 c. sifted flour
2 tsp. baking powder
1 tsp. soda
3/4 tsp. salt
3/4 c. chopped nuts
3/4 c. rolled oats
1 c. shredded coconut

(Cont.)

Mix above ingredients, dough will be crumbly so add 1 cup milk to batter. Drop from spoon and bake at 350°.

PEANUT BUTTER COOKIES

Juliann Walker

Beat 2 eggs until light. Add 1 cup peanut butter.
Add:

1 c. shortening
1 c. brown sugar
1 c. white sugar

2½ flour

Cream until light, add pinch of salt and 1 teaspoon vanilla. Add teaspoon soda and about 3 cups flour. Work in with spoon, shape into shape of a walnut, press with fork. Bake in moderate oven (350°).

SALTED PEANUT COOKIES

Elsie Lacher
Zeeland, N.D.

1 c. shortening
2 c. brown sugar
2 eggs
1 tsp. soda
1/2 tsp. salt
2 c. flour
1 tsp. baking powder
1 c. Wheaties
1 c. salted Spanish nuts
2 c. oatmeal
1/2 tsp. vanilla

Mix in order given. Roll into ball and flatten with fork or hand. Bake at 350° for 10 - 12 minutes.

COCONUT FROSTING

Wanda Meidinger
Fredonia, N.D.

Combine:

1 c. evaporated milk
1 c. sugar
3 slightly beaten egg yolks
1/2 c. butter or margarine
1 tsp. vanilla

Cook and stir over medium heat until thickened, about 12 minutes. Remove from heat, add 1 1/3 cups coconut and 1 cup chopped pecans or walnuts. Beat until cool and easy to spread. Excellent on any chocolate cake.

UNCOOKED SEVEN - MINUTE FROSTING

Alice Dockter

2 egg whites
1/4 c. sugar
1/4 c. white syrup

Beat well until it stands in stiff peaks.

CAKE FROSTING

Regina Nitschke

5 Tbsp. flour
1 c. milk

Mix above ingredients and heat until paste-like texture. Cool. Mix:

1 c. margarine or butter
1 c. white sugar

Beat this and add to the above mixture. Beat until very smooth. Spread on cake.

GOLDEN FROSTING

Lenora Geiszler

Lightly brown 1/2 cup butter or margarine; remove from heat. Gradually beat in:

3 c. confectioners sugar
3/4 tsp. vanilla

Slowly add water until of spreading consistency, about 3 tablespoons.

Makes 5 1/2 dozen cookies.

FROSTING FOR HONEY OR ICED AUNT SALLY COOKIES

Mrs. Adolph (Dorene) Rueb

1 tsp. vanilla
4 drops anise extract

Soak 1 package Knox gelatine in 3/4 cup cold water.

3/4 c. sugar
pinch of salt

Bring to boil and simmer 10 minutes. Watch closely. Put 3/4 cup powdered sugar in a bowl and pour in above mixture. Beat until foamy. Add 3/4 teaspoon baking powder. Beat until stiff. Spread on cookies.

* * * * * * * * * *

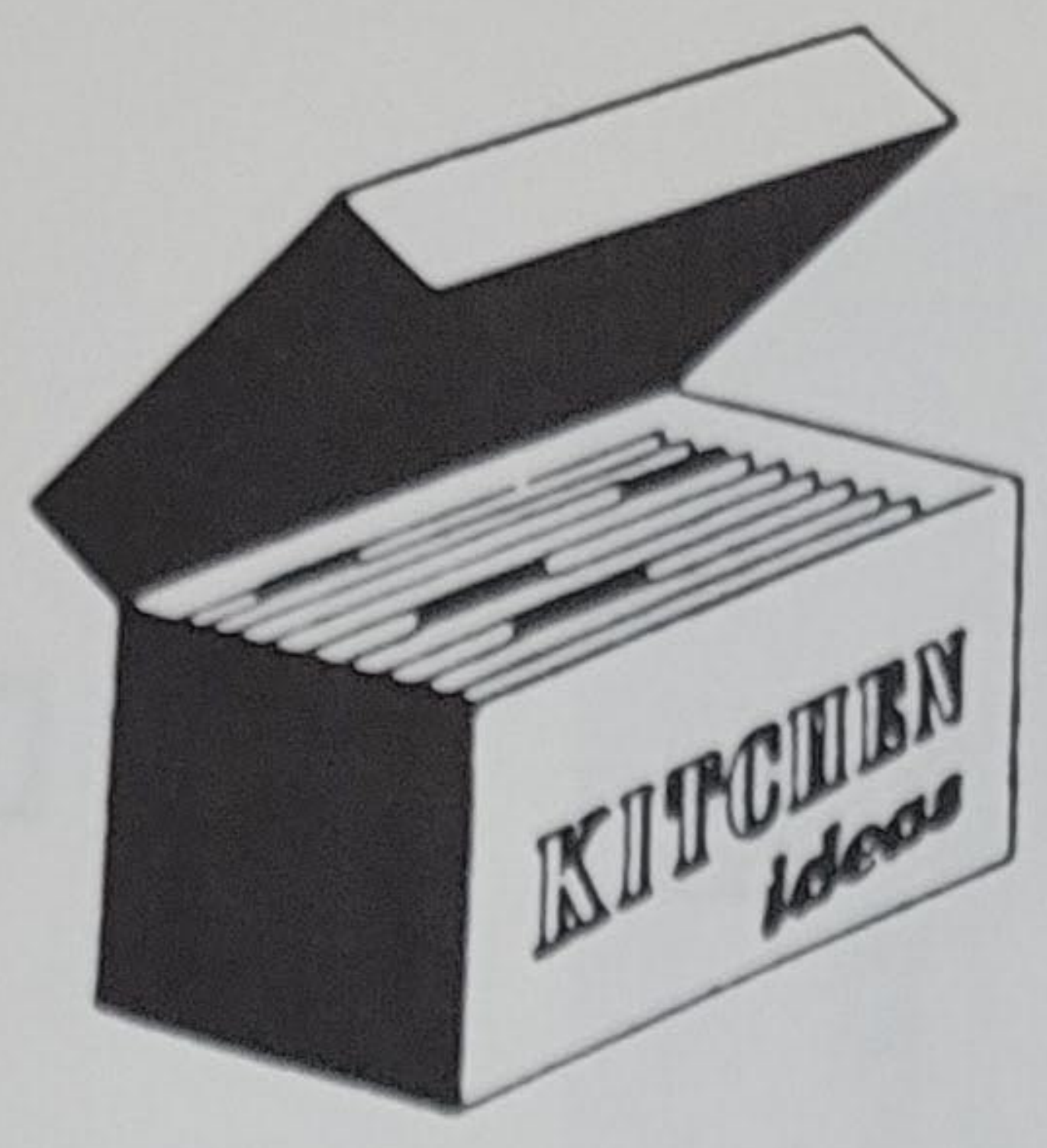
Happiness is like jam -
You can't spread even a little without getting some on yourself.

* * * * * * * * * *

Write your extra recipes here:

Write your extra recipes here:

DESSERTS



A leaf of lettuce dropped into the pot absorbs the grease from the top of the soup. Remove the lettuce and throw it away as soon as it has served its purpose.

To prevent splashing when frying meat, sprinkle a little salt into the pan before putting the fat in.

Small amounts of leftover corn may be added to pancake batter for variety.

To make bread crumbs, use fine cutter of the food grinder and tie a large paper bag over the spout to prevent flying crumbs.

When bread is baking, a small dish of water in the oven will help to keep the crust from getting hard.

Rinse a pan in cold water before scalding milk to prevent sticking.

When you are creaming butter and sugar together, it's a good idea to rinse the bowl with boiling water first. They'll cream faster.

To melt chocolate, grease pan in which it is to be melted.

Dip the spoon in hot water to measure shortening, butter, etc., the fat will slip out more easily.

When you buy cellophane-wrapped cupcakes and notice that the cellophane is somewhat stuck to the frosting, hold the package under the cold-water tap for a moment before you unwrap it. The cellophane will then come off clean.

When you are doing any sort of baking, you get better results if you remember to preheat your cooky sheet, muffin tins, or cake pans.

Chill cheese to grate it more easily.

The odor from baking or boiling salmon may be eliminated by squeezing lemon juice on both sides of each salmon steak or on the cut surface of the salmon and letting it stand in the refrigerator for one hour or longer before cooking.

Use the type can opener that leaves a smooth edge and remove both ends from a flat can (the size can that tuna is usually packed in) and you have a perfect mold for poaching eggs.

Use the divider from an ice tray to cut biscuits in a hurry. Shape dough to conform with size of divider and cut. After baking biscuits will separate at dividing lines.

A clean clothespin provides a cool handle to steady the cake tin when removing a hot cake.

Try using a thread instead of a knife when a cake is to be cut while it is hot.

MINT DESSERT

Rita Ost

Crust:

1 1/2 c. graham cracker crumbs
1/2 stick melted butter or margarine

Place 1/2 of crust mixture in 9 x 13 x 2 inch cake pan. Whip 1 pint cream and add:

4 c. mini-marshmallows
1 bag baby mints

Pour into crust and put remaining crust mixture on top. Refrigerate 12 hours to melt mints.

MARSHMALLOW REFRIGERATOR DISH

Mrs. Adolph (Dorene) Rueb

14 oz. marshmallows
1/2 c. milk
1 c. cream, whipped
1 can crushed pineapple
16 double square graham crackers
6 Tbsp. butter

Melt marshmallows and milk in a double boiler or microwave. Cool and fold in whipped cream and well drained pineapple. Mix melted butter with crushed graham crackers. Put 1/2 graham crackers in cake pan. Spoon on marshmallow mixture and top with remaining crumbs. Chill.

Mavis Erlenbusch

LEMON - FREEZE

3/4 c. cornflake crumbs
2 Tbsp. sugar
1/4 c. butter, melted

Combine well (reserve 4 tablespoons). Press into an 8-inch pan.

2 eggs separated
1 can condensed milk
1/3 c. lemon juice
3 Tbsp. sugar

Beat egg yolks until lemon colored. Add milk and lemon. Beat egg whites stiff and add sugar. Fold into lemon mix. Pour onto crust. Sprinkle with reserved crumbs. Freeze.

Serves 8.

Violet Bendewald

4 - LAYER DESSERT

1 1/2 c. flour
1 1/2 sticks margarine

(Cont.)

1 large pkg. cream cheese
1 c. powdered sugar
2 c. Cool Whip (large carton)
2 pkgs. instant pudding (any flavor)
3 c. milk

Beat flour and margarine and press into a 13 x 9 inch pan. Bake 20 minutes at 325°; cool completely.

Mix cream cheese, powdered sugar and Cool Whip with mixer and pour over cooled crust; set in refrigerator.

Mix pudding with milk and pour over cream cheese layer.

Cover with remaining Cool Whip. Let stand in refrigerator. Can be topped with toasted coconut or nuts.

STRAWBERRY DELIGHT

Irene Zimmerman

1 large pkg. strawberry gelatin
2 c. hot water
1 c. miniature marshmallows
2 large bananas, diced
1 large can fruit cocktail, drained
2 c. 7-Up
2 Tbsp. butter
2 Tbsp. flour
1 egg
1 c. strawberries and juice
1 c. cream, whipped

Dissolve gelatin in hot water, add marshmallows, bananas, fruit cocktail and 7-Up.

Pour into mold and let set until firm. Melt butter in pan, add flour, egg, strawberries and juice. Bring to boil, stirring constantly. Cool; add whipped cream. Spread on top of congealed mixture. Chill until firm.

STRAWBERRY DESSERT

Rita R. Heupel
Jamestown, N.D.

Crust:

3 Tbsp. sugar
2 c. crushed pretzels (8 1/2 oz. pkg.)
3/4 c. melted butter

Mix together, pat into a 9 x 13 inch pan. Bake for 10 minutes at 350°.

Filling:

1/2 c. powdered sugar
1 (8 oz.) carton whipped topping
1 (8 oz.) pkg. cream cheese
2 c. miniature marshmallows

Cream the cheese. Add powdered sugar and whipped topping; mix together. Fold in marshmallows. Spread over baked layer.

Topping:

1 (6 oz.) pkg. strawberry gelatin
2 1/2 c. boiling water
1 (10 oz.) pkg. frozen strawberries, thawed

Dissolve gelatin in hot water. Stir and cool. Add strawberries; chill until slightly thickened. Spread over cream cheese layer.

BANANA SPLIT DESSERT

Elsie Bertsch

1 1/4 c. crushed graham crackers
1/2 c. chopped nuts
5 Tbsp. butter, melted
5 Tbsp. sugar

Mix above ingredients and make a crust in a 9 x 13 inch pan. Slice 3 - 4 bananas on the crust. Spread 1/2 gallon of softened neopolitan ice cream over bananas. Spoon 1 (6 - 8 ounce) jar strawberry ice cream topping over ice cream.

Drizzle 1/2 cup or more Hershey's chocolate syrup over topping. Freeze.

To serve, top each piece with Cool Whip and a cherry.

APPLE CRISP

Darlene Glaesman

4 c. tart apples, sliced
2/3 c. brown sugar
1/2 c. flour
1/2 c. oatmeal
3/4 tsp. cinnamon
3/4 tsp. nutmeg
1/3 c. butter, softened

Heat the oven at 375°. Grease square 8 x 8 x 2 inch pan. Place apple slices in pan. Mix remaining ingredients thoroughly, sprinkle over apples. Bake 30 minutes or until apples are tender and topping is golden brown. Serve warm and if desired with light cream or ice cream.

RHUBARB DELIGHT

Hulda Meidinger
Seattle, Wa.

1 c. flour
3 Tbsp. powdered sugar
1/2 c. margarine

Mix well, press into 9 x 9 inch pan. Bake at 350° for 10 minutes.

Filling:

1 1/4 c. sugar
3 egg yolks, beaten until thick
2 Tbsp. flour
pinch of salt
3 c. rhubarb
1/2 c. cream

Cook over a double boiler until thick. Cool, put in crust. Beat the egg whites.

3 Tbsp. sugar
1 tsp. cream of tartar

Bake at 350° until brown.

NUTTY PEACH CRISP

Marion Geist

1 (29 oz.) can diced peaches with syrup
1 pkg. butter pecan cake mix
1/2 c. butter or margarine, melted
1 c. coconut
1 c. chopped pecans or nuts

Heat oven to 325°. Layer ingredients in order listed, in ungreased oblong pan (9 x 13 inches). Bake 55 - 60 minutes.

Let stand at least 15 minutes before serving. Serve with ice cream or whipped cream.

CHERRY BERRIES ON A CLOUD

Janet Rott

Meringue Shell:

6 egg whites
1/2 tsp. cream of tartar
1 3/4 c. sugar

Filling:

2 (3 oz.) pkgs. softened cream cheese
1 c. sugar
1 tsp. vanilla
2 c. whipping cream
2 c. miniature marshmallows

Topping:

1 can cherry pie filling
1 tsp. lemon juice
2 c. sliced fresh strawberries

Shell: Preheat oven to 275°. Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time. Continue beating until stiff and glossy. Do not underbeat. Spread in greased 9 x 13 inch pan, building up the sides. Bake 1 hour. Leave shell in oven overnight.

Filling: Blend cream cheese with sugar and vanilla. Beat cream until stiff and fold into cream cheese mixture. Add marshmallows. Spread this mixture over the meringue shell. Chill at least 12 hours.

Topping: Mix and pour over filling shortly before serving. Trim with whipped cream.

Yields 12 - 15 servings.

CHERRY DESSERT

Orlina (Dockter) Wiest
Sacramento, Ca.

1 1/2 c. crushed graham crackers
1/4 c. sugar
1/4 c. melted butter

Mix and pat into pan. Bake 8 - 10 minutes at 350°.

Filling:

1 (8 oz.) pkg. cream cheese
1/2 c. sugar
2 eggs
1 tsp. vanilla

Pour onto baked crust and bake 15 minutes at 325°. When cool, add a can of ready-mixed cherry pie mix and refrigerate. Serve with whipped cream.

RASPBERRY DANISH DESSERT

Kersti Oja Kringlie
In Memory of Kersti Oja

8 - 16 crushed graham crackers
3 Tbsp. brown sugar
4 Tbsp. melted butter

Mix together and pat into 8 x 12 inch pan.
Mix well:

1 (8 oz.) pkg. Philadelphia cream cheese, softened
3 Tbsp. powdered sugar
1 c. cream, whipped

Spread over cracker mixture.

Mix 1 package raspberry currant Junket Danish Dessert pudding filling and 1 1/2 cups cold water. Cook in double boiler until thick and clear. Add 1 - 2 boxes frozen raspberries to hot pudding. Stir, being careful not to break berries. When cool, pour over cheese mixture. Let set in refrigerator overnight.

Vera Glur

COCONUT CRUMBLE

1 c. butter
2 c. flour
1 c. brown sugar
2 c. coconut, flaked

Mix as for pie, brown in oven, stirring to keep crumbly. Mixture is done when lightly browned.

Cook 2 packages of vanilla pudding according to the directions. Put 1/2 of crumbles in pan, then vanilla pudding. Whip 2 cups cream, add envelope of Knox gelatine and put this on top of pudding. Cover with remaining crumbles. Prepare in 9 x 13 inch pan.

Mrs. Leonard Baumann

BANANA CREAM DESSERT

Crust:

Mix:

1/3 c. butter
3/4 c. flour

Put into 7 x 10 inch pan. Bake at 350° for 15 minutes. Cool.

(Cont.)

4 oz. pkg. cream cheese
1/2 c. powdered sugar
4 1/2 oz. Cool Whip
1 small pkg. banana instant pudding
1 1/2 c. milk

Cream the 4 ounces of cream cheese and powdered sugar, fold in 1/2 cup of the Cool Whip, spread in crust. Slice a layer of the bananas on last mixture. Mix the pudding with the milk, spread over the bananas, then spread on the rest of the Cool Whip. Chill and serve.

BLUEBERRY DELIGHT

Ida Goehring
Lodi, Ca.

Heat 34 marshmallows in 1/2 cup milk until marshmallows are melted. Cool.

Add 1 cup whipped cream or 1 package of Dream Whip whipped with 1/2 cup cold milk.

Crush 1 1/2 cups graham crackers and mix with 1/4 cup melted margarine or butter. Line a 9 x 12 inch pan with the cracker crumbs, saving a few crumbs for the top.

Put half of marshmallows and cream mixture over crackers. Spread 1 can blueberry pie mix over this, put remaining cream mixture on top and sprinkle remaining crumbs on top. Keep cool in refrigerator.

BLUEBERRY COBBLER

Gladys Wahl

1 c. fresh or frozen blueberries
2 Tbsp. sugar
1 tsp. cornstarch
1/4 c. flour
1/2 tsp. baking powder
1 egg yolk
1 Tbsp. sugar
1 Tbsp. cooking oil
1 Tbsp. water
1/2 tsp. vanilla
1/4 tsp. finely shredded orange peel
1 stiffly beaten egg white

Rinse fresh or thawed frozen berries; drain.

In dish, combine 2 tablespoons sugar and cornstarch. Stir in berries and set aside.

In bowl, stir baking powder and flour; set aside.

In small mixing bowl, beat egg yolk, the 1 tablespoon sugar, the oil, water, vanilla and orange peel on high speed about 5 minutes or until thick and lemon colored. Add flour mixture; beat just until batter is smooth. Gently fold in beaten egg white. Put blueberries in baking dish, pour over them and bake uncovered in 350° oven for 18 - 20 minutes or until done.

Serve warm with ice cream.

LAYERED BLUEBERRY DELIGHT

Juliann Walker

14 whole graham crackers
1 (3 1/2 oz.) pkg. instant
  vanilla pudding
2 c. milk
1 c. frozen non-dairy whipped topping,
  thawed
1 (21 oz.) can blueberry pie filling

Line a 9-inch square baking pan with a layer of crackers, breaking only when needed for fit. Prepare pudding according to package directions; let stand 5 minutes. Blend whipped topping into pudding. Spread 1/2 of the pudding mixture atop the crackers. Top with another layer of crackers followed by remaining pudding mixture. Crush the remaining crackers and sprinkle over all. Top with pie filling, spreading to the edge. Chill 4 - 6 hours. Serve topped with additional whipped topping as garnish.

Makes 9 servings.

FRUIT PIZZA

Olivia Guthmiller
and Marilyn Boyle

Crust:

Cream:

1/2 c. oleo
3/4 c. sugar
1 egg

Mix with:

1 1/2 c. flour
1/2 tsp. soda
1/8 tsp. salt

Bake in well-oiled pizza pan at 400° for 12 minutes. Cool.
Mix:

1 (8 oz.) pkg. cream cheese
1/2 c. sugar
2 Tbsp. fruit juice (pineapple or other)

Spread on crust.
Arrange on crust:

bananas
strawberries
pineapple
peaches
grapes, etc.

Glaze:

1 1/2 c. fruit juice
2 Tbsp. cornstarch

Cook until thick, cool and spread over fruit.

LEMON FLUFF

Milvi Oja Vanderslice
Newport Beach, Ca.

1 (14 1/2 oz.) can evaporated milk
1 pkg. lemon jello (small)
3/4 c. boiling water
1/3 c. lemon juice
1 c. sugar
2 1/2 c. vanilla wafers crushed (1 box)

(Cont.)

Chill can of milk until cold. Dissolve jello in hot water. Let set until slightly thick. Combine lemon juice and sugar. Whip partially set jello until light and fluffy. Add juice and sugar mixture to jello and whip until well blended. Whip chilled milk in clean large bowl until thick, then add jello and juice mixture. Whip until well blended. Line bottom of 9 x 13 inch pan with 1/2 the crumbs. Pour jello and milk mixture over crumbs. Top with remaining crumbs. Chill.

Serves 12.

Emma Jenner

PISTACHIO DELIGHT

For 9 x 13 inch pan.

Crust:

1/2 c. flour
1/2 c. butter
1/2 c. walnuts

Mix together and press into pan. Bake 15 minutes at 350°. Cool.

First Layer:

8 oz. cream cheese
1 c. Cool Whip
1 c. powdered sugar

Cream together and spread on crust.

Second Layer:

2 pkgs. instant pistachio pudding
3 c. milk

Mix together with beater until thick. Spread on first layer.

Third Layer:

Spread the remaining Cool Whip (from 9 ounce container) on top. Garnish with slivered almonds.

CHOCOLATE NUT CRUNCH

Francine Rutschke
Zeeland, N.D.

2 c. vanilla wafer crumbs (or graham crackers)
1 c. chopped walnuts
1 c. confectioners sugar
3 well-beaten egg yolks
1 1/2 - 2 oz. squares unsweetened chocolate, melted
3 stiffly beaten egg whites
1/2 c. butter
1/2 tsp. vanilla

Combine crumbs and nuts. Line bottom of a 9-inch square pan with half of crumb mixture. Thoroughly cream butter and sugar. Add

---

egg yolks. Add chocola
egg whites. Spread over c
Chill in refrigerator overnig
cream, Cool Whip or just pl
maraschino cherry for colo

BROWN VELVET DESSER

First Layer:

1 c. flour
1 stick margarine

Second Layer:

8 oz. pkg. cream cheese
1 c. powdered sugar

Third Layer:

2 (3 oz.) pkgs. instant
chocolate fudge pud

Fourth Layer:

Cool Whip

First Layer: Mix
as for pie crust.) Bake
browned. Cool.
Second Layer: B
Cool Whip. Spread ov
about 45 minutes, unt
Third Layer: Wh
layer. (You can subs
pudding, or 1 box eac
pudding desired.)
Fourth Layer:
with a few chopped
serving. It can be m

FRUIT TRIFLE

1 pkg. Betty Crock
angel food cake
1 can crushed pine
juice, drained
1 can mandarin or

egg yolks. Add chocolate and vanilla. Mix well. Fold in stiffly beaten egg whites. Spread over crumb mixture. Top with remaining crumbs. Chill in refrigerator overnight. Cut in squares and serve with whipped cream, Cool Whip or just plain. Each square may be topped with a maraschino cherry for color.

BROWN VELVET DESSERT

Millie Schrenk
Dallas, Or.

First Layer:

1 c. flour
1 stick margarine
1/2 c. chopped pecans

Second Layer:

8 oz. pkg. cream cheese
1 c. powdered sugar
1 c. Cool Whip or Dream Whip

Third Layer:

2 (3 oz.) pkgs. instant chocolate fudge pudding
3 c. cold milk

Fourth Layer:

Cool Whip
Pecans, chopped

First Layer: Mix and pat all ingredients in a 9 x 13 inch pan. (Mix as for pie crust.) Bake at 350° for 15 - 20 minutes until very lightly browned. Cool.

Second Layer: Beat together cream cheese, powdered sugar and Cool Whip. Spread over cooled crust. Refrigerate for a short time, about 45 minutes, until slightly set.

Third Layer: Whip pudding well with cold milk. Spread over second layer. (You can substitute butterscotch or vanilla for the chocolate pudding, or 1 box each chocolate and vanilla. Or, substitute any flavor pudding desired.)

Fourth Layer: Top with another layer of Cool Whip. Sprinkle with a few chopped pecans. Refrigerate dessert several hours before serving. It can be made the day before serving and kept in refrigerator.

Marvel Haas

FRUIT TRIFLE

1 pkg. Betty Crocker white angel food cake mix
1 can crushed pineapple in juice, drained
1 can mandarin orange segments, drained
1 pkg. vanilla instant pudding
1/2 pkg. whipped topping mix
1/4 c. chopped walnuts
6 maraschino cherries with stems

(Cont.)

Bake and cool cake as directed on package. Cut cake vertically into halves. Freeze one half for future use, tear other half into small pieces.

Mix pineapple and orange segments. Prepare pudding and pie filling as directed on package for pudding except use skim milk. Layer half each of cake pieces, fruit mixture and pudding in 2-quart serving bowl; repeat. Prepare topping mix as directed on package except use skim milk. Spread over pudding. Sprinkle with walnuts and garnish with cherries. Refrigerate 2 hours.

8 servings - 260 calories - low cholesterol.

CHOCOLATE ECLAIR DESSERT

Mrs. B. F. (Beada) Heitzmann

1 box graham crackers
2 (3 3/4 oz.) boxes instant
French vanilla pudding mix
3 c. milk
1 pt. heav cream, whipped or
1 (9 oz.) frozen whipped topping

Topping or Filling:

3 oz. unsweetened baking
chocolate or 2 oz. liquid
chocolate
3 Tbsp. butter
3 Tbsp. milk
1 tsp. vanilla
2 Tbsp. corn syrup
1 1/2 c. confectioners sugar

Line bottom of 9 x 13 inch baking dish with whole graham crackers. Beat pudding mix and milk until smooth. Fold in whipped cream. Spread half of pudding mix over graham crackers. Place another layer of graham crackers over pudding. Top with remaining pudding. Cover with layer of crackers.

Topping: Melt chocolate and butter over low heat (no need to melt chocolate if liquid type is used). Beat remaining ingredients into chocolate until smooth. Frost top layer. Chill 24 hours before serving.

BLUSHING BETTY

Helen Nitschke

4 c. rhubarb
1 1/3 c. sugar
1/3 c. seedless raisins
2 Tbsp. butter
1 egg
1 c. flour
1 1/2 tsp. baking powder
1/4 tsp. salt
1/3 c. milk
1/2 tsp. vanilla

Clean rhubarb, cut in 1 inch pieces and mix with 1 cup sugar. Place in greased baking dish and add raisins, now cream butter and 1/3 cup sugar and egg; beat well. Sift together flour, baking powder, salt. Add alternately with milk to the creamed mixture; add vanilla. Spread over fruit and bake in 350° oven for 1 hour. Serve with ice cream or whipped cream.

BEET ICE CREAM TOPPING

Mrs. Wayne (Elsie) Lacher
Zeeland, N.D.

6 1/2 c. beet juice
6 c. sugar
1 (3 oz.) pkg. raspberry jello

Boil 20 minutes, then add 2 packages raspberry Kool-Aid. Boil 10 minutes more. Put in jars and seal. May also use strawberry jello and Kool-Aid for a change. Do not double recipe!

ICE CREAM TOPPING

Frieda Hummel

1 c. sugar
1/2 c. cream, milk or water*
2 Tbsp. cocoa

*I like cream.

Boil hard for a few minutes, then turn down heat and cook slowly until done. Add vanilla to your taste.

You can add 1/2 cup dark syrup.

DORENE AND ADOLPH'S FAVORITE HOT FUDGE SAUCE

Mrs. Adolph (Dorene) Rueb

1 stick butter or margarine
1 (6 o.) pkg. chocolate chips
1 (13 oz.) can evaporated milk
1 1/2 c. sifted powdered sugar
1 tsp. vanilla extract

Melt butter and chocolate chips over low heat. Stir in milk and powdered sugar. Bring to a boil while stirring.

Simmer until thickened, 3 - 5 minutes, stirring constantly. Remove from heat and add vanilla. The sauce thickens as it cools.

Makes 2 cups. Serve warm over cake or ice cream.

Frieda Hummel

ICE CREAM

7 c. milk
8 eggs, beaten
3 c. sugar
2 Tbsp. flour or cornstarch
1/8 tsp. salt
4 tsp. vanilla
6 c. cream

Heat milk, add beaten eggs, sugar, flour and salt (add slowly). Cook until a little thick. Beat with mixer. Cool. Add vanilla and cream, put in freezer.

Makes 5 quarts.

Sandra Miller

SOFT - SERVE ICE CREAM

3 pt. half & half cream
3 pt. whipping cream
2 c. sugar
1 tsp. salt
1 Tbsp. vanilla

Heat sugar and 2 pints half & half until sugar is dissolved. Do not

(Cont.)

boil. Cool. Add rest of the ingredients. Freeze according to directions on your ice cream maker.

Makes about 1 gallon; stays soft for a long time in your regular deep freeze.

HOMEMADE VANILLA ICE CREAM

Mrs. Adolph (Dorene) Rueb

4 eggs
2 c. sugar
1 pkg. vanilla instant pudding
1 tsp. vanilla extract

Mix the first 4 ingredients and add 2 - 3 cups of cream and enough milk to the fill line mark on your ice cream freezer.

Variation: If you want chocolate ice cream, add 1 box chocolate instant pudding instead of vanilla and I have also used diebetic sugar in place of regular sugar. Very good.

SIMPLE VANILLA ICE CREAM

Gladys Wahl

6 eggs, beaten
2 c. sugar
1/2 tsp. salt
4 tsp. vanilla
4 c. milk
6 c. cream, beaten

Combine the first 5 ingredients in order given; beat. Last, combine with cream. Freeze.

Makes 1 gallon.

CINNAMON ICE CREAM

Gladys Wahl

1 Tbsp. unflavored gelatine
2 1/4 c. milk
3/4 c. sugar
1/2 tsp. salt
3 eggs
3 c. cream
1/2 of 3 3/4 oz. pkg. vanilla instant pudding or 1/4 c.
1 tsp. vanilla

Slowly melt 1/3 cup cinnamon (red hot) candy with 3/4 cup milk.

Soften gelatine in 1/4 cup cold milk.

Scald 3/4 cup milk and stir into gelatine mixture until dissolved, then add sugar and salt stirring until dissolved. Add remaining 1/2 cup milk. Beat eggs at high speed for 5 minutes. Add cream, pudding mixture, vanilla and gelatine mixture.

Freeze. Makes 1/2 gallon.

PEANUT BUSTER BARS

Cheryl Klipfel

Crush 1 package Oreos. Mix with 1/4 cup melted butter and pat into 9 x 13 inch pan (save 1/2 cup crumbs for topping).

Put 1/2 gallon vanilla ice cream on top of the layer of Oreos.

Add:

1 jar dry roasted peanuts
1 jar caramel ice cream topping
1 medium bowl of Cool Whip
reserved Oreo crumbs

Freeze.

ICE CREAM DESSERT

Darlene M. Bollinger
Lehr, N.D.

1/2 c. crunchy peanut butter
1/2 c. white Karo syrup

Mix with 3 cups Rice Krispies. Pat into a lightly greased 9 x 13 inch pan. Freeze 10 - 15 minutes (or longer). Put 1/2 gallon soft ice cream (vanilla or any flavor) over the frozen crust, then sprinkle crushed peanuts on top (press in a little). Return to freezer for several hours. When serving, you may top each portion piece with caramel topping and a red cherry (for good looks).

Very tasty and a good summer time dessert.

CREAM PUFFS

Jean Pfeifle

1 c. boiling water
1/2 c. shortening
1 c. flour
4 eggs

Add water to shortening, bring to a boil and stir in flour all at once. Remove from heat and cool for about 5 minutes. Add eggs one at a time, beating well after each egg. Drop by teaspoon on greased muffin pan. Bake 1/2 hour at 400°. Reduce heat to 350° and bake 10 more minutes. Fill with whipped cream or pudding and serve.

MILLIONAIRE DESSERT

Mrs. J. F. Schneider

First Layer:

Prepare 1 Jiffy cake mix (without frosting). Mix according to directions and bake in a 9 x 13 inch pan about 15 minutes at 350°.

Second Layer:

1 (3 3/4 oz.) pkg. instant vanilla pudding
1 (8 oz.) pkg. softened cream cheese
2 c. milk

Mix all together and put this mixture on top of baked cake.

Third Layer:

1 (15 - 20 oz.) can crushed pineapple, drained
3 - 4 bananas, sliced

Fourth Layer:

9 oz. carton Cool Whip

(Cont.)

Fifth Layer:

1 c. coconut
1 c. nuts

Keeps very well for several days in the refrigerator.

LUSCIOUS LAYERED BLUEBERRY DELIGHT

LaVina Huber
Minot, N.D.

14 whole graham crackers
1 pkg. vanilla instant pudding
1 c. Cool Whip
1 can blueberry pie filling

Line 9-inch pan with whole crackers, breaking crackers if necessary. Prepare pudding as on package. Let stand 5 minutes, then blend in Cool Whip. Spread 1/2 pudding mixture over crackers. Add another layer of crackers, top with remaining mixture and then remaining crackers. Spread pie filling over top layer of crackers. Chill 3 hours, then serve.

LEMON FAIRY DESSERT

Martha Beveridge

Cook:

juice of 1 large lemon
3/4 c. sugar
3 egg yolks
1/4 tsp. salt

When thick, beat 3 egg whites until very stiff and fold into mixture. When cool, add 1 cup (before whipping) whipped cream. Cover bottom of 9 x 13 inch pan with a generous layer of crushed vanilla wafers. Pour lemon mixture into pan and cover with another layer of cookie crumbs. Refrigerate 24 hours before serving.

QUICK CHEESECAKE

Marilyn Boyle
Papillion, Ne.

Line 7 x 11 inch pan with graham cracker crust.
Cream together:

8 oz. soft cream cheese
1/4 c. sugar

Make up 1 package lemon jello (regular). Add 1/2 cup drained, crushed pineapple.

Make up 2 envelopes Dream Whip. Add to cheese and jello mixture and pour into crust. Chill until very firm. Cut into squares to serve.

NO-BAKE CHERRY CHEESECAKE

Wanda Meidinger
Fredonia, N.D.

1 (8 oz.) pkg. softened cream cheese
1 can sweetened condensed milk
1/3 c. lemon juice
1 tsp. vanilla
1 can cherry pie filling

Crust:

1 c. crushed graham cracker crumbs
1/4 c. melted butter or margarine
1 Tbsp. sugar

Combine ingredients for crust and pat in 9-inch pie plate. Refrigerate.

Beat cream cheese until fluffy, add condensed milk, lemon juice and vanilla. Beat until smooth. Pour on prepared crust and top with pie filling. Refrigerate for at least 2 hours before serving.

REFRIGERATOR CHEESECAKE

Mrs. Oscar J. Bertsch

20 graham crackers
1 c. + 1 Tbsp. sugar
1 c. boiling water
1 (3 oz.) pkg. cream cheese
1 large can evaporated milk (cold)
1/4 c. melted butter
1 (3 oz.) pkg. lemon jello
2 1/2 Tbsp. lemon juice
1 tsp. vanilla

Crush crackers. Mix cracker crumbs, butter and 1 tablespoon sugar in a mixing bowl. Press 3/4 of the mixture evenly into a 9 x 13 inch pan. Dissolve jello in boiling water; add lemon juice. Chill until thick.

In a large bowl, cream the cheese; add 1 cup sugar and vanilla. Blend well. Add jello to cheese mixture, beat well.

In a separate bowl, beat stiff evaporated milk which has been well chilled. Add the gelatin mixture; blend. Pour over crumbs; sprinkle remaining crumbs over mixture. Chill and serve.

MARSHMALLOW DESSERT

Janet Dalke

Heat 2/3 cup milk to boiling point. Add 30 marshmallows to melt. Cool. Grate 1 1/2 squares baking chocolate. Whip 1 cup cream. Add to first mixture. Crush 13 graham crackers and mix with 2 1/2 teaspoons melted butter. Line pan with 1/2 of cracker mixture. Pour in creamed mixture, then add the other half of crackers on top. Put in cold place to set, then slice in squares and serve.

PUMPKIN PIE DESSERT

June Buchholz

1 pkg. (less 1 c.) yellow cake mix
1/2 c. melted butter
1 egg
3 c. canned pumpkin
2 1/2 tsp. pumpkin pie spice
1/2 c. brown sugar
2 eggs
2/3 c. milk
1/4 c. melted butter
1 c. reserved cake mix
1/4 c. sugar
1 tsp. cinnamon

Grease 13 x 9 inch pan. Combine cake mix (less 1 cup) with 1/2 cup butter and 1 egg; press into pan.

(Cont.)

Combine pumpkin spice, brown sugar, 2 eggs, 2/3 cup milk and 1/4 cup butter; beat until smooth. Pour over crust (mix 1 cup reserved cake with 1/4 cup sugar and cinnamon). Sprinkle over filling. Bake at 350° for 45 - 50 minutes.

OLD FASHIONED CHOCOLATE PUDDING

Rosemary Henke David, Bismarck, N.D.

2 Tbsp. cornstarch
5 Tbsp. sugar
1 tsp. vanilla
1 1/2 c. skim milk
3 Tbsp. cocoa
dash salt
1/4 c. cold milk

Blend together cornstarch, cocoa, sugar, salt, vanilla and cold milk. Stir into skim milk which has been brought to boiling point in double boiler. Cook until thick and smooth.

CRANBERRY PUDDING

Helen Frisch

Sift:

1 c. sugar
2 c. flour
2 tsp. baking powder
1 c. milk

Add 2 cups whole fresh cranberries.

Grease and flour 9 x 9 inch pan. Bake at 350° about 25 minutes. Test with toothpick.

Hard Sauce:

1 c. sugar
1/2 c. butter
1/2 c. cream or evaporated milk

Boil slightly and serve hot over cake. Can add 1/4 cup rum.

CHERRY PUDDING DESSERT

Arllys Schock
In Memory of Mrs. E. W. Schock

1 c. sugar
1 1/4 c. flour
1/2 tsp. salt
1/2 c. chopped nuts
1/4 c. shortening
1 egg
1 tsp. soda
1 can drained sour cherries

Cream shortening and sugar, add egg and mix well. Add cherries, then mix in dry ingredients. Add nuts if desired. Bake 25 - 30 minutes in moderate oven (350°).

Sauce:

1 c. sugar
1/4 c. hot water
1 Tbsp. cornstarch
3/4 c. cherry juice
another 1/2 c. cherries

Few drops of red food coloring. Cook until thick and clear. Cut pudding into individual squares. Pour sauce over top. Serve with whipped cream if desired.

Serves 12.

CHOCOLATE PUDDING

Frieda Hummel

Boil 4 cups milk.
Sift together:

3 or more Tbsp. flour or cornstarch
1 1/2 c. sugar
2/3 c. cocoa

Add to boiled milk and cook until thick. Cool and put in pie shell.

NOODLE PUDDING

Esther Ehley

1 lb. medium noodles
1 c. sugar
1/2 c. raisins
1 (20 oz.) can pie apples such as Wilderness
1 lb. cottage cheese
1/2 tsp. cinnamon
1/2 tsp. salt
4 beaten eggs
1 c. butter or margarine, melted

Cook noodles in 5 quarts salted water, drain well. Add sugar, raisins, pie apples, cottage cheese, cinnamon, salt and beaten eggs. Add melted butter, blending well.

Spread mixture into greased baking dish, bake at 375° for 45 minutes or until browned.

I use a 9 x 13 inch cake pan for this unusual but tasty dish, next time I make it will use 1/2 cup butter rather than 1 cup.

An excellent dish to take to a pot luck.

Estella Neu

CARAMEL APPLE PUDDING

Sift together into bowl:

3/4 c. flour
1/2 c. sugar
1 tsp. baking powder
1 tsp. cinnamon
1/4 tsp. salt

Add:

1 1/2 c. coarsely chopped apples
1/2 c. milk
1/2 c. nuts

Spread in greased pan.
Mix:

3/4 c. brown sugar
1/4 c. margarine
3/4 c. boiling water

(Cont.)

Stir until margarine is melted. Pour over batter in pan. Bake 50 minutes in 350° oven.

Mavis Erlenbusch

FRUIT PUDDING

Butter bottom of 9 x 13 inch pan. Cover with diced rhubarb, sprinkle 1 cup sugar over rhubarb.

Mix:

- 2 eggs, beaten
- 1/2 c. butter
- 1 c. sugar
- 3/4 c. milk
- 1 tsp. vanilla
- 1/4 tsp. salt
- 3 tsp. baking powder
- 2 c. flour

Mix well. Pour over rhubarb. Bake in moderate oven for about 30 minutes.

SNOW ON THE MOUNTAIN

Agnes Thurn

Beat 4 eggs, adding 1 cup sugar gradually. Beat until creamy.

- 1/2 tsp. salt
- 1/2 c. flour
- 1 Tbsp. baking powder

Fold sifted dry ingredients into eggs. Fold in:

- 1 c. chopped dates
- 1 c. chopped nuts

Bake in 9 x 9 inch pan at 350° for 35 - 40 minutes. Cool. May be made the day before. After cooling, break cake into pieces. Spread in 9 x 13 inch pan. Beat 1 pint whipping cream with 2 tablespoons sugar and 1 teaspoon vanilla. Spread half of this over cake. Arrange layer of sliced bananas and 1 large can mandarin oranges (drained) over cream. Top with remaining cream and sprinkle with 1/2 cup coconut. Refrigerate.

PEANUT BUTTER DESSERT

Alvina Ulrich

- 1/2 c. firmly packed brown sugar
- 1/2 c. peanut butter
- 1/4 c. butter or margarine, softened
- 1 c. flour
- 1 c. (6 oz. pkg.) semi-sweet chocolate pieces

Filling:

- 1 (8 oz.) pkg. cream cheese, softened
- 1/2 c. sugar
- 1/4 c. peanut butter
- 1 tsp. vanilla
- 2 eggs
- 1 c. whipping cream, whipped and sweetened

In small mixer bowl, cre
until light and fluffy. Add fl
ungreased 13 x 9 inch pan. B
Set aside half of crumb mixt
Prepare filling. Pour o
pieces, drizzle over filling.
with reserved crumbs. Pres
from freezer 15 minutes be

SWISS TREATS

1 c. butter
1 1/4 c. sugar
2 eggs, beaten
1 tsp. vanilla
2 1/2 c. sifted flour
1 1/2 tsp. baking powder

Cream butter and su
Combine flour, salt a
mixture. Add nuts, cherr
greased 16 x 11 inch pan.
Cool and cut into bars.

BUSTER BAR DESSER

1 (15 oz.) pkg. Oreo coo
crushed

Mix and pat into 1
soft vanilla ice cream c
salted Spanish peanuts.

Topping:

2 c. powdered sugar
2/3 c. chocolate chips

Heat until chips
then pour over desser
refrigerator before se
Serves 12 - 15.

DESSERT

Crust:

2 c. graham cracker
5 Tbsp. butter

In small mixer bowl, cream brown sugar, peanut butter and butter until light and fluffy. Add flour, blend until crumbly. Sprinkle into ungreased 13 x 9 inch pan. Bake 10 - 15 minutes or until golden brown. Set aside half of crumb mixture for topping.

Prepare filling. Pour over crumb mixture in pan. Melt chocolate pieces, drizzle over filling. Gently cut through to marble. Sprinkle with reserved crumbs. Press in slightly. Freeze at least 2 hours. Remove from freezer 15 minutes before serving.

SWISS TREATS

Marilyn Boyle
Papillion, Ne.

1 c. butter
1 1/4 c. sugar
2 eggs, beaten
1 tsp. vanilla
2 1/2 c. sifted flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. chopped pecans or walnuts
1/2 c. flaked coconut
1 (6 oz.)pkg. chocolate chips
1/2 c. maraschino cherries

Cream butter and sugar. Blend in eggs and vanilla.

Combine flour, salt and baking powder and stir into creamed mixture. Add nuts, cherries, coconut and chips. Spread dough in greased 16 x 11 inch pan. Dough is stiff. Bake at 375° for 20 minutes. Cool and cut into bars.

BUSTER BAR DESSERT

Diann (Jenner) Meier
Bismarck, N.D.

1 (15 oz.) pkg. Oreo cookies, crushed
1/4 c. margarine, melted

Mix and pat into 13 x 9 inch pan. Carefully spoon 1/2 gallon of soft vanilla ice cream over the crumb mixture. Sprinkle with 1 pound salted Spanish peanuts. Place in freezer while preparing topping.

Topping:

2 c. powdered sugar
2/3 c. chocolate chips
1/2 c. margarine
1 (13 oz.) can evaporated milk

Heat until chips melt, bring to boil, simmer 10 minutes. Cool, then pour over dessert. Freeze until firm. Soften 10 minutes in refrigerator before serving.

Serves 12 - 15.

Katie Rath

DESSERT

Crust:

2 c. graham cracker crumbs
5 Tbsp. butter
1/2 c. sugar

(Cont.)

Put in pan; chill.

Filling:

Mix:

2 pkgs. vanilla instant pudding
2 c. milk

Add 1 quart ice cream. Beat until smooth, put into crust and chill. Put on topping when it cools.

Topping: Heat 2 boxes frozen strawberries and 2 tablespoons cornstarch.

BAKLAVA (Greek Pastry)

Eloise (Fischer) Kelle
Bloomington, Mn.

1 lb. melted butter
1/2 lb. strudel leaves (filo sheets)

Nut Mixture:

2 lbs. finely chopped walnuts or mixed nuts
1/2 c. white sugar
5 pieces zwieback toast
1 tsp. cinnamon
1/4 tsp. ground cloves

Syrup:

2 c. white sugar
1 c. water
1/4 c. honey
juice from 1/2 lemon
1 cinnamon stick

Syrup: Boil 10 - 15 minutes and cool.

Cut package of filo leaves in half (use other half another time). Butter 13 x 9 inch pan generously. Alternate 4 - 5 filo sheets with melted butter. Sprinkle nut mixture over, continue layering leaves with nut mixture, using 1 - 2 sheets between layers and ending with 5 sheets of filo leaves for top. Always brush each sheet with melted butter. Cut into diamond shaped pieces. Place pan on foil or cookie sheet and bake in slow oven at 300° for about 1 hour. Pour cool syrup over hot Baklava.

CHOCOLATE DESSERT DIP

Gail Klumb

5 (1 oz.) squares semi-sweet chocolate, coarsely chopped
1/2 of 14 oz. can (about 2/3 c.) sweetened condensed milk
1/4 c. milk
assorted fruit dippers
assorted cookies or cake cubes

In a heavy saucepan, melt the chocolate over low heat, stirring constantly. Stir in the sweetened condensed milk until smooth. Add regular milk, stir until blended. Transfer chocolate dip to serving bowl. To serve, spear desired dippers with toothpicks or bamboo skewers and dip in chocolate. Makes about 1 1/3 cups chocolate dip.

FROZEN DESSERT

Olga (Spitzer) Holmes
Leota, Ks.

2 1/2 c. Rice Chex, crushed by hand
1 c. coconut
1 small pkg. toasted slivered almonds
1 c. brown sugar

Mix all together. Add 1 stick melted margarine and mix. Divide mixture in half and put half of the mixture in large pan. Spread 1/2 gallon ice cream (any flavor) over mixture, spread rest of mix on top. Freeze.

Strawberry ice cream makes a nice party dessert.

FROZEN STRAWBERRY MOUSSE

Eloise (Fischer) Kelle
Bloomington, Mn.

16 oz. pkg. frozen strawberries, thawed
16 large marshmallows

Melt this together until marshmallows are dissolved. Add 1 tablespoon lemon juice and cool. Fold in 1 cup whipping cream and freeze. Set out 1/2 hour before serving.

STRAWBERRY DESSERT

Irene Dewald

Crust:

3 Tbsp. sugar
2 c. crushed pretzels (8 1/2 oz. pkg.)
3/4 c. melted butter

Mix together; pat into a 9 x 13 inch pan and bake for 10 minutes at 350°.

Filling:

1/2 c. powdered sugar
1 (8 oz.) carton whipped topping
1 (8 oz.) pkg. cream cheese
2 c. miniature marshmallows

Cream the cheese. Add powdered sugar and whipped topping; mix together. Fold in marshmallows. Spread over baked layer.

Topping:

1 (6 oz.) pkg. strawberry gelatin
2 1/2 c. boiling water
1 (10 oz.) pkg. frozen strawberries, thawed

Dissolve gelatin in hot water. Stir and cool. Add strawberries; chill until slightly thickened. Spread over cream cheese layer.

Note: Delicious - a very light dessert and not too sweet.

CHOCOLATE ECLAIR DESSERT

Esther Ehley

1 box graham crackers
2 small pkgs. instant French vanilla pudding
8 oz. Cool Whip
3 c. milk

Grease a 13 x 9 inch pan and place 1 layer of graham crackers (whole). Mix pudding with 3 cups milk. Blend for 2 minutes, then fold in Cool Whip. Put half of pudding mixture on top of graham crackers. Repeat graham crackers and 1 more layer of pudding mixture. Top with 1 more layer of graham crackers. Refrigerate for 2 hours.

Topping:

2 squares baking chocolate
4 Tbsp. butter

Melt together and add:

2 tsp. Karo syrup
2 tsp. vanilla

Stir in 1 1/2 cups powdered sugar. Add milk, if needed. Frost and store in refrigerator for 24 hours.

QUICK RICE PUDDING

Helen Nitschke

2 1/2 c. milk
1/2 c. 5-Minute Rice
1 (16 oz.) can fruit cocktail, drained
1 (3 1/8 oz.) pkg. vanilla pudding & pie filling (not instant)

Bring milk and rice to a boil in a medium size saucepan over medium heat. Whisk or briskly stir in pudding mix, stirring constantly. Cook 1 minute or until thickened. Remove from heat. Cover and let stand 5 minutes until rice is tender. Fold in most of the fruit cocktail, reserving some for garnish, spoon pudding into 6 dessert bowls. Top reserved fruit and chill until set, about 1 1/2 hours.

Makes 6 servings.

JIFFY CAKE DESSERT

Lou Ella Opp

1 large container Cool Whip
2 c. milk
1 yellow Jiffy cake mix
1 (8 oz.) pkg. cream cheese
1 c. chopped pecans
1 large pkg. vanilla instant pudding
1 large can crushed drained pineapple

Bake cake mix according to package directions in a greased 9 x 13 inch pan. Cream together cream cheese, milk and pudding. Pour over cake. Drain pineapple. Sprinkle over pudding mixture. Spread on Cool Whip. Sprinkle with pecans. Prepare 8 hours before serving and refrigerate.

APPLE PUDDING

Mabel Pfeifle

2 apples, cut into small pieces
2 c. milk
4 c. bread crumbs
2 eggs
1 c. sugar

Beat eggs, add sugar, milk, bread crumbs and apples. Pour into buttered casserole. Sprinkle with cinnamon. Bake at 350° for about 35 minutes, until set.

ANGEL FOOD DESSERT

Carroll (Spitzer) Decker

1 small angel food (broken into 9 x 13 inch pan)
1 (8 oz.) container sour cream
1 (3 oz.) pkg. instant vanilla pudding
1 can cherry or blueberry pie filling
1 (9 oz.) container Cool Whip

Prepare pudding mix as directed and add sour cream. Pour over cake in pan. Spread filling over top. Cover with whipped topping and refrigerate. Also good over graham cracker crust. Best if made 6 - 8 hours ahead of time.

ANGEL FOOD LEMON DESSERT

Jolene Weisser
Grand Forks, N.D.

1 pt. whipping cream
1 can sweetened condensed Eagle Brand milk
juice of 2 lemons or 2 Tbsp. ReaLemon juice
8 oz. cream cheese
1/4 c. sugar
coconut
nuts
1 loaf angel food cake

Beat whip cream until thick, add Eagle Brand milk, continue to beat until stiff. Add lemon juice (room temperature), cream cheese and sugar. Mix well. Take 1/2 of cake, break into small pieces and place in the bottom of a 9 x 13 inch cake pan. Pour 1/2 of cream mixture over this. Repeat with other half of cake and cream mixture. Top with a few nuts and a little coconut. Refrigerate overnight before serving.

Leona Neu

BROWN BETTY

Peel 3 large baking apples and slice.
Mix:

1/2 c. sugar
1/8 tsp. nutmeg
1/4 tsp. cinnamon
1 c. bread crumbs

Mix:

1/4 c. water
1/2 tsp. lemon juice

Alternate layers of apples, crumbs and 1 tablespoon butter and water.

(Cont.)

(Last layer will be crumbs). Bake 45 minutes at 350° or until apples are done.

Serve with hard sauce, vanilla sauce or lemon sauce.

Vanilla Sauce:

Mix:

1/2 c. sugar
1 Tbsp. cornstarch

Gradually add 1 cup boiling water. Boil 5 minutes. Remove from fire and add:

2 Tbsp. butter
1 tsp. vanilla
1/8 tsp. nutmeg
1/8 tsp. salt

Lemon Sauce:

Follow vanilla sauce recipe. Substitute 1 1/2 tablespoons lemon juice for vanilla.

Caramel Sauce:

Cook in heavy pan until golden brown:

1 c. sugar
1 Tbsp. butter

Add 1 cup boiling water, cook until sugar is dissolved.
Mix:

1 Tbsp. cornstarch
3 Tbsp. cold water

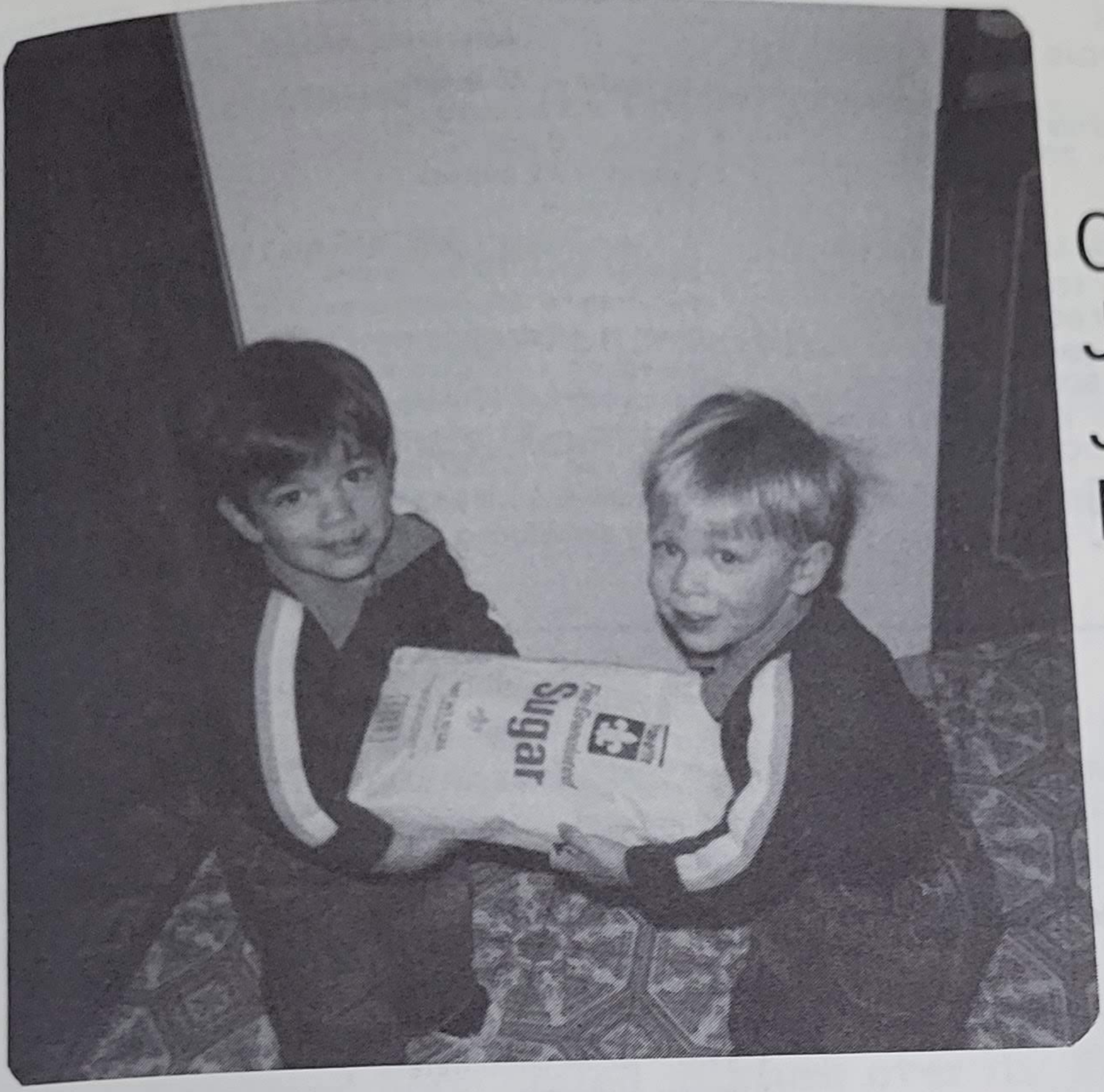
Add to sugar, cook until thick. Add 1 teaspoon vanilla.

Hard Sauce:

Cream:

1/3 c. butter
1 c. powdered sugar
1 tsp. vanilla

Write your extra recipes here:



CANDY JELLY JAM and PRESERVES

WEIGHTS AND MEASURES

AVOIRDUPOIS

1 pound = 16 ounces
1 hundredweight = 100 pounds
1 ton = 20 hundredweight = 2000 pounds
1 long ton = 2240 pounds

EQUIVALENT VALUES

1 square mile = 640 acres = 102,400 square rods = 3,097,600 square yards
1 square mile = 27,878,400 square feet = 4,014,489,600 square inches

Inches	Feet	Yards	Rods	Furlongs	Miles
36	3	1			
198	16.5	5.5	1		
7,920	660	220	40	1	
63,360	5280	1760	320	8	1

APOTHECARIES

1 scrupple = 20 grains
1 dram = 3 scruples
1 ounce = 8 drams
1 pound = 12 ounces

METRIC

1 centigram = 10 milligrams
1 decigram = 10 centigrams
1 gram = 10 decigrams
1 dekagram = 10 grams
1 hektogram = 10 dekagrams
1 kilogram = 10 hektograms
1 metric ton = 1000 kilograms
1 kilogram = 2.20 pounds
1 pound avoirdupois = 0.45 kilogram

(English Units)

LINEAR MEASURE

1 foot = 12 inches
1 yard = 3 feet
1 rod = 5 ½ yards = 16 ½ feet
1 mile = 320 rods = 1760 yards = 5280 feet
1 nautical mile = 6080 feet
1 knot = 1 nautical mile per hour
1 furlong = ⅛ mile = 660 feet = 220 yards
1 league = 3 miles = 24 furlongs
1 fathom = 2 yards = 6 feet
1 chain = 100 links = 22 yards
1 link = 7.92 inches
1 hand = 4 inches
1 span = 9 inches

SQUARE MEASURE

1 square foot = 144 square inches
1 sq. yard = 9 sq. feet
1 sq. rod = 30 ¼ sq. yards = 272 ¼ sq. inches
1 acre = 160 sq. rods = 43560 sq. feet
1 sq. mile = 640 acres = 102400 sq. rods
1 sq. rod = 625 square links
1 sq. chain = 16 square rods
1 acre = 10 square chains

CUBIC MEASURE

1 cubic foot = 1728 cubic inches
1 cubic yard = 27 cubic feet
1 register ton (shipping measure) = 100 cu. feet
1 U.S. shipping ton = 40 cubic feet
1 cord = 128 cubic feet
1 perch = 24 ¾ cubic feet
1 cubic yard = 27 cu. feet = 46656 cu. inches
1 U.S. liquid gallon = 4 quarts = 231 cu. inches
1 imperial gallon = 1.20 U.S. gals. = 0.16 cu. ft.
1 board foot = 144 cubic inches

DRY MEASURE

2 pints = 1 quart
8 quarts = 1 peck
4 pecks = 1 bushel
1 bushel = 4 pecks
32 quarts = 64 pints
U.S. bushel = 2,150.42 cubic inches
British bushel = 2,218.19 cubic inches

(Metric Units)

LINEAR MEASURE

1 centimeter = 10 millimeters
1 decimeter = 10 centimeters
1 meter = 10 decimeters
1 dekameter = 10 meters
1 hektometer = 10 dekameters
1 kilometer = 10 hektometers
1 inch = 2.54 centimeters
1 meter = 39.37 inches
1 yard = 0.914 meter
1 mile = 1609 meters = 1.61 kilometers

SQUARE MEASURE

1 square centimeter = 100 square millimeters
1 square decimeter = 100 square centimeters
1 sq. meter = 100 sq. decimeters = 1 centar
1 ar = 100 centars
1 hektar = 100 ars
1 square kilometer = 100 hektars
1 square centimeter = 0.15 square inch
1 square meter = 1.20 square yards
1 square kilometer = 0.39 square mile
1 hektar = 2.47 acres
1 square inch = 6.45 square centimeters
1 square yard = 0.84 square millimeter
1 square mile = 2.59 square kilometers
1 acre = 0.40 hektar

CUBIC MEASURE

1 cubic centimeter = 1000 cubic millimeters
1 cubic decimeter = 1000 cubic centimeters
1 cubic meter = 100 cubic decimeters
1 cubic yard = 0.76 cubic meter
1 cubic meter = 1.31 cubic yards
1 liter = 1.06 U.S. liquid quarts
1 hektoliter = 100 liters = 26.42 U.S. liquid gallons
1 U.S. liquid quart = 0.94 liter
1 U.S. liquid gallon = 3.76 liters

NEVER FAIL FUDGE

Myrtle Quaschnick
Aberdeen, S.D.

Place contents of 1 (13 ounce) can evaporated milk in saucepan. Add:

1/2 stick butter or margarine	3 c. sugar

Bring to full rolling boil. Boil for 5 minutes, stirring constantly. Syrup should form a soft ball when tested in a cup of cold water (252°). Remove from heat and fold in 2 packages of chocolate chips and 1 pint of marshmallow creme. Add chopped nuts, if desired. Pour in greased pan, cool and place in refrigerator.

SEE'S FUDGE

Mrs. Curly Maier

4 1/2 c. sugar
1 large can milk
3 (6 oz.) pkgs. chocolate chips
1 (3 oz.) jar marshmallow creme
2 c. nuts
1/2 lb. butter or margarine
2 tsp. vanilla

Mix milk and sugar; boil 10 minutes. Put all other ingredients in a large bowl and pour boiled mixture over it. Stir until all are melted. Pour in buttered pan.

Makes 5 pounds.

DOUBLE FUDGE

Laura Guthmiller
St. Louis Park, Mn.

2 c. sugar
1/2 tsp. vanilla
1 Tbsp. butter
2/3 c. cream or 2/3 c. milk
2 squares unsweetened chocolate

Boil sugar, chocolate, milk or cream together until it reaches the soft ball stage. Add butter and cool. Add vanilla. Beat until creamy. Spread in buttered pan to cool.

2 c. brown sugar
1 tsp. butter
1 c. walnut meats
1/2 c. milk or cream
1 tsp. vanilla

Boil sugar and milk or cream until it reaches the soft ball stage. Add butter and nuts. Cool. Add vanilla and beat until creamy, then pour on top of fudge already in pan. When cool, cut in squares.

Edna Eszlinger

FUDGE

2 c. white sugar
1/2 c. margarine or butter
1/2 c. sweet milk
1/4 c. white syrup
1 1/2 squares chocolate
pinch of salt
1 tsp. vanilla
1/2 c. walnuts

Mix all of the ingredients in pan except vanilla and nuts. Bring to rolling boil and boil for 1 minute. Remove from heat and beat with electric mixer for 10 minutes. Add vanilla when you take from stove. Add nuts just before you pour into buttered 9 x 9 inch pan or drop by spoon on baking sheet.

Mary Gross

FUDGE

4 c. sugar
1 c. white syrup
2 c. cream
4 Tbsp. cocoa (or a little more)
1 tsp. vanilla

Combine first 4 ingredients. Boil to a soft ball stage. Add vanilla. Beat until thick and cool.

Vera Glur

FUDGE

1 1/2 c. sugar
1 square chocolate
1/2 c. cream
1/3 c. syrup (white)
1 Tbsp. butter
1 tsp. vanilla

Combine and bring to soft ball stage. Do not stir while cooking. Let cool slightly and beat until stiff. Turn into a buttered square pan. Double the recipe using a 9 x 13 inch pan.

VELVEETA CHEESE FUDGE

Loretta Becker

1 lb. Velveeta cheese
1 lb. margarine or butter

Melt cheese and margarine in microwave on low.
Add:

1 tsp. vanilla
1 c. cocoa
4 lbs. powdered sugar

Stir until mixture is smooth. Nuts or flaked coconuts may be added as desired. Spoon or pour and spread into cookie pan. This recipe makes a large quantity of delicious fudge.

BROWN AND WHITE FUDGE

Ida M. Kramer

Dark Part:

3 very large c. white sugar	1 1/2 c. sweet cream
4 heaping Tbsp. cocoa	1 Tbsp. vanilla
1 1/2 Tbsp. white syrup	lump of butter size of egg

Mix sugar, syrup, cocoa and cream together. Boil until it forms a soft ball in cold water. Add vanilla and butter. Beat until creamy. Pour in buttered pan 15 1/4 x 10 1/4 x 3/4 inch.

White Part:

3 very large c. white sugar	1 Tbsp. vanilla
1 1/2 Tbsp. white syrup	1 lump butter size of egg
1 1/2 c. sweet cream	

Mix and cook the same as the dark mixture, then pour white mixture over the dark mixture. Allow dark part to cook faster than the white part. It will set quickly, but must not be allowed to cool before white part is poured on. It will not run together but will cut out together. It is very good.

I add 1 cup of walnuts to the brown part.

FANNY FARMER FUDGE

Mrs. James (Joy) Goering

4 1/2 c. sugar	3 tsp. vanilla
1 (12 oz.) can Carnation evaporated milk	3 (6 oz.) pkgs. semi-sweet chocolate chips
1 lb. butter (not margarine)	2 c. chopped walnuts

Boil milk and sugar 15 minutes in a double boiler. Add butter, vanilla and chocolate chips. Beat a long time with an electric mixer until it starts to hold shape. Keep beating. (It can't be overbeaten.) Add the walnuts. Pour into a greased jelly roll pan.

FANNY FARMER FUDGE

Jeannette Sorge
Aberdeen, S.D.

4 1/2 c. sugar	1 (12 oz.) can Carnation milk

Bring the above to a boil and boil for 8 minutes. Remove from the heat and add 1 pound of refrigerated butter. Stir constantly while the butter is melting.

Add:

6 oz. milk chocolate chips	2 c. nuts
12 oz. semi-sweet chips	2 tsp. vanilla

(Cont.)

After the chips have melted, add the vanilla and beat with a mixer until smooth and butter is well beaten into the mixture. Then add the nuts and finish beating. Place on waxed paper and refrigerate. Cut after it has firmed.

If you want Fanny Farmer Mint Fudge, add 1/4 - 1/2 teaspoon mint concentrate and do not include the nuts in the recipe.

MOUNDS CANDY BARS

Mrs. Oscar (Alma) Bertsch

1/4 c. mashed potatoes,
  no milk, butter or cream
1/2 tsp. salt
1 3/4 c. powdered sugar
1 1/2 c. flaked coconut
1/2 tsp. vanilla

Mix and form into balls. Chill, then cover with chocolate candy coating.

NEVER FAIL DIVINITY

Hulda S. Giedt

Cook to hard ball stage:

3 c. sugar (white)
3/4 c. syrup (white)
3/4 c. water (room temperature)
red or green food coloring, if desired

Beat 2 egg whites until light. Blend in a 3 ounce package of jello (cherry or lime) until soft peaks form. Pour hot syrup mixture in thin stream over egg white and jello, beating all the time. Pour into 9 x 9 inch greased pan. (Optional 1/2 cup chopped nuts.)

PEANUT BUTTER CUPS

Lisa Lehr

Filling:

Mix and refrigerate:

1 c. peanut butter
3/4 c. powdered sugar
2 Tbsp. butter
3 tsp. vanilla

Coating:

1 1/2 lbs. chocolate almond bark
1 1/2 c. peanut butter

Melt in double boiler or microwave. Use 1/3 teaspoon filling, roll into a ball. Use 1/2 teaspoon chocolate coating in bottom of petite paper cups. Add ball of filling and top with another 1/2 - 3/4 teaspoon of chocolate, enough to cover the peanut butter filling.

CHOCOLATE DROP CANDY (Microwave)

Anna Kost

1 (16 oz.) pkg. almond bark
1 (12 oz.) pkg. chocolate chips
1 (12 oz.) pkg. peanut butter chips

Melt in microwave all three ingredients; mix thoroughly (takes approximately 6 minutes). Add 1 jar dry roasted shelled peanuts (12 ounces); mix thoroughly. Drop by tablespoons on waxed paper and let set until stiff.

PEANUT BUTTER CUPS

Anna Bender

1 c. melted margarine
2 2/3 c. powdered sugar
1 1/2 c. peanut butter
1 1/2 c. crushed graham crackers

Mix all together (I use my hand) and press into a 9 x 13 inch cake pan (don't bake).

Melt chocolate chips (12 ounce bag) over hot water and frost the mixture in the pan. Cool slightly and cut into squares before firm, but completely chill before removing from pan. Keep in refrigerator.

They are really good.

CARAMELS

Olga (Fischer) Macy
Anderson, Ca.

1 c. butter
2 1/4 c. brown sugar, packed
1 c. white corn syrup
dash of salt
1 (14 oz.) can sweetened condensed milk
1 tsp. vanilla

Generously butter a 9 x 9 x 2 inch pan and set aside.

In a heavy 3-quart saucepan, melt the butter, add the sugar and salt and stir well. Stir in the syrup and gradually add the condensed milk, stirring constantly. Cook over medium heat until firm ball stage (245°). The mixture should boil gently over the entire surface. Remove from the heat, stir in the vanilla and pour into buttered pan. When cool, cut into squares with a wet knife and wrap each piece in waxed paper.

Makes 2 1/4 pounds. (To make chocolate caramels add 2 squares unsweetened cut up chocolate with the milk.)

Janice Schnabel

CARAMELS

In Teflon or Silverstone 4-quart Dutch oven, mix:

1 1/3 c. white sugar
2 heaping Tbsp. cocoa
1 1/3 c. dark Karo syrup
2/3 c. heavy sweet cream

Cook, stirring constantly, to 210 - 220°. Add 2/3 cup heavy sweet cream, cook, stirring occasionally, to 210 - 220°. Add 2/3 cup heavy sweet cream, cook, stirring occasionally, to 245°.

Remove from stove, add 1 teaspoon vanilla and pour into 9 x 12 inch buttered cake pan. Cool, cut into 1 inch squares and wrap with Saran Wrap.

BUTTER CARAMELS

Cheryl Klipfel
Better Homes & Gardens, December 1974

1 c. butter
2 1/4 c. packed brown sugar
dash of salt
1 c. light corn syrup
2 c. light cream
1/2 - 1 c. chopped walnuts

Butter sides of heavy 5-quart Dutch oven. In it melt butter. Add brown sugar and salt; stir until combined. Stir in light corn syrup; mix well. Gradually add cream, stirring constantly. Cook and stir over medium heat until candy reaches firm-ball stage (245°), about 45 - 60 minutes. Remove from heat. Place syrup in cake pan which has been buttered and lined with nuts. Cool; cut in squares.

Makes about 2 pounds of caramels.

HOMEMADE LIGHT CARAMELS

Arly Mae (Haas) Schnabel
Ellendale, N.D.

2 c. sugar
1 1/2 c. corn syrup
3/4 c. evaporated milk
4 Tbsp. butter
1/8 tsp. salt
2 c. cream
2 tsp. vanilla
1/2 c. broken walnuts

Grease the sides of a heavy saucepan, mix together the sugar, syrup, salt and half the cream. Bring to a boiling point, stirring constantly. Gradually add remaining cream and milk. Cook to 238°. Add butter and cook to 248°. Remove from stove and add vanilla and nuts. Pour into a buttered 9 x 13 inch pan. When cool, cut and wrap. Keep in refrigerator. May also be frozen.

PEANUTS (Like Boston Baked Bean Candy)

Eloise Fischer Kelle
Bloomington, Mn.

1 c. cold water
1 c. white sugar

Mix together. Put 1 cup shelled unroasted peanuts with mixture into a frying pan; cook until water has disappeared. Stir often. Add 1/2 teaspoon baking powder. Take off heat, mix well. Pour out on table and let cool. Enjoy!

RICE KRISPIE BALLS

DeLoris Rudolph

1 can Eagle Brand milk
1 (14 oz.) Kraft caramels
1 stick margarine or butter
1 (16 oz.) large marshmallows
1 box Rice Krispies

Melt caramels with butter, add Eagle Brand milk in microwave. Keep mixture hot. Dip marshmallows in mixture and use fork and drop in pan of Rice Krispies. Roll into balls. Place on buttered pan.

BRIGADEIROS (A Brazilian Chocolate Candy)

Eloise Fischer Kelle
Bloomington, Mn.

1 can sweetened condensed milk
1 - 2 Tbsp. cocoa
1 Tbsp. butter

Cook over low heat until thickened. Cool. Butter hands and roll mixture into small balls. Roll balls in chocolate cake decorations. Place in small paper candy cups.

Makes about 2 dozen. Muito Bom (Portuguese word for "very good").

HALVAH

Eloise Fischer Kelle
Bloomington, Mn.

2 c. sugar
1 c. water
1 3/4 c. sesame paste/oil (Tahini brand)
1 tsp. vanilla
2 egg whites
1 c. pistachio nuts, shelled (optional)

Combine sugar and water; bring to a boil and cook to hard ball stage. Set aside. Blend sesame paste/oil and vanilla in a bowl. Beat egg whites until stiff and fold into the sesame-vanilla mixture. Mix well. Add 3/4 cup of the sugar-water. Fold in pistachios, if using. Add remaining sugar-water syrup. Pour into a loaf pan, cover and refrigerate for 3 days before eating. Store in refrigerator.

This Halvah is not exactly the same in texture and taste as that purchased in the store, but it is reasonably close.

WHEAT PUFF CANDY SQUARES

Esther Walz

1/3 c. butter or margarine
1/2 c. syrup
1 c. brown sugar
2 Tbsp. cocoa
1 tsp. vanilla

Melt butter, add syrup, sugar, cocoa and vanilla. Bring to a boil for 5 minutes, then pour over 10 cups wheat puffs. Mix well. Put into pan and press down. Cut in squares.

PEANUT BRITTLE (Microwave)

Marcella Ulrich

1 c. raw peanuts
1/2 c. white syrup
1 tsp. butter or margarine
1 tsp. baking soda
1 c. sugar
1/8 tsp. salt
1 tsp. vanilla

Stir together peanuts, sugar, syrup and salt in 1 1/2-quart casserole. Place in microwave oven. Cook 7 - 8 minutes on high, stirring well after 4 minutes. Add butter and vanilla to syrup, blending well. Return to oven to cook 1 - 2 minutes longer on high. Add baking soda and gently stir until light and foamy. Pour mixture onto lightly greased cookie sheet. Cool 1/2 - 1 hour. When cool, break into small pieces and store in airtight container. Makes about 1 pound.

MARSHMALLOW DIP CANDY

Mrs. Caroline Meidinger
Fredonia, N.D.

Melt:

1 pkg. caramel candy

1/2 c. butter
1 can condensed milk

Dip large marshmallow with toothpick in sauce. Roll in Rice Krispies or chopped salted peanuts or coconuts. Place on waxed paper to cool.

EASY CANDY

Anna Bender

1/4 bar paraffin wax
2 (12 oz.) bags chocolate chips
1 bag small marshmallows
1 c. nuts or as many as you want

Melt the chips and wax together. Take off the fire. Add marshmallows carefully, then add nuts. Pour in a 9 x 13 inch pan (greased with butter).

Note: You can use 1 bag real chips and 1 bag flavored chips.

BRICKLE BARK (Microwave)

Glenna Rothfusz

1 lb. white chocolate, broken in pieces
3/4 c. almonds, slivered
3/4 c. butter brickle chips

Place white chocolate in 3-quart baking dish (13 x 9 inch glass pan). Microwave 5 - 6 minutes on medium high, stirring once. Stir in brickle chips and almonds. Pour onto waxed paper and spread into thin layer. Allow to cool. Break into pieces.

About 1 pound candy.

PEANUT BRITTLE (Microwave)

Edna Eszlinger

1 c. sugar
1/2 c. white syrup
1 c. raw peanuts
1/8 tsp. salt

Cook ingredients 8 minutes on high.
Take out and add:

1 Tbsp. oleo
1 tsp. vanilla
1 level tsp. soda

Stir well and put into greased cookie sheet. Let set 1 hour, then break into pieces.

PEANUT CLUSTERS (Microwave)

Vonnie Dollinger
Mobridge, S.D.

Melt at medium high in microwave:

2 lbs. white almond bark

1 (12 oz.) pkg. milk chocolate chips

Mix in 1 (16 ounce) jar dry roasted peanuts. Drop by spoonful onto waxed paper. Cool.

CHOCOLATE CRUNCHIES

Ella (Baumann) Spitzer
Yakima, Wa.

1 c. semi-sweet chocolate chips

2/3 c. crushed peanut brittle
1 c. butterscotch flavored or peanut butter baking chips

Combine chips in 1-quart glass measuring cup. Microwave on high (100%) until melted and smooth, stirring once, 2 - 3 minutes. Stir in peanut brittle. Drop onto waxed paper; cool until firm. Makes about 36 pieces.

ROCKY ROAD CANDY

Wilma Weber
Lodi, Ca.

Melt together:

1 (12 oz.) pkg. semi-sweet chocolate chips

1 (12 oz.) pkg. butterscotch chips

Then add:

1 c. peanut butter
1 c. chopped walnuts

1 large pkg. miniature marshmallows (mix well)

Spread in buttered 9 x 13 inch cake pan. Cool and cut in squares. Keep in refrigerator.

POPCORN BALLS

Pat Meidinger

1/2 lb. butter or 2 sticks
1/2 c. sugar

1 pkg. big marshmallows

Melt butter, first add sugar and the marshmallows. Pour over 8 quarts popcorn. Form into balls.

MICROWAVE CARAMEL CORN

Irene Dewald
and Donna Heupel

Pop 3 quarts popcorn.
Mix:

1 c. brown sugar
1/2 c. margarine

equal parts molasses + dark syrup to fill 1/4 c.
1/2 tsp. salt (optional)

Bring to full boil in microwave. Boil 2 minutes. Remove and

(Cont.)

add 1/2 teaspoon baking soda; mix well until light in color.

Place corn in brown paper bag (grocery bag). Pour mixture over corn and shake bag well.

Cook on high power for 1 minute. Shake bag again. Cook 1 minute again. Let corn cool on cookie sheet.

Note: Keep bag partially open so steam can escape.

MICROWAVE CARAMEL CORN

Myrtle Quaschnick
Aberdeen, S.D.

1 c. brown sugar
1/4 c. syrup
1/2 tsp. baking soda

1 stick margarine
1/2 tsp. salt
4 qt. popped corn

Combine all ingredients but soda and popcorn in a 1 1/2 - 2 quart dish. Bring to boil, then cook on full power for 2 minutes. Remove from microwave and stir in soda. Have popped corn in a brown grocery bag. Pour syrup over corn. Close bag and shake. Cook in bag on high in microwave for 1 1/2 minutes. Shake again and cook for another 1 1/2 minutes.

If you have a small or low power microwave, you may need to cook another 1 - 1 1/2 minutes longer. Pour into a large pan to cool.

CRISPY CARAMEL POPCORN

Mrs. John Steinwandt

1 c. sugar
1/2 c. butter or margarine
1/2 c. dark corn syrup

1/2 tsp. salt
1/2 tsp. vanilla
4 qt. popped corn

Stir together sugar, butter, syrup, salt and vanilla in a 1 1/2-quart saucepan. Cook over medium heat, stirring constantly until mixture comes to a boil. Boil 5 minutes. Remove from heat, pour syrup mixture over popped corn in large shallow pan. Stir to coat well. Bake at 250° for 1 hour, stirring every 15 minutes. Remove from oven and stir mixture occasionally to prevent it from sticking together while cooling. Store in tightly covered container.

Makes 1 pound.

RHUBARB FOREVER

Barbara Goettle

5 c. rhubarb, finely cut

3 c. sugar

Mix sugar and rhubarb and let set overnight.

1 (16 oz.) can crushed pineapple, well drained

1 (3 oz.) box strawberry or cherry jello

Boil rhubarb 6 minutes. Add crushed pineapple. Let boil another minute. Remove from heat, mix in jello. Let set awhile. Pour into jars and seal, store in refrigerator. Can be used as jam or as a relish or topping for ice cream.

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Myrtle Quaschnick
Aberdeen, S.D.
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BEVERAGES and MISCELLANEOUS

EVERYDAY USE WITH THE METRIC SYSTEM

FOOD		
Milk	1 liter	1.06 quarts
Butter	1 kilogram	2.2 pounds
Lemon juice	1 gram	0.035 ounces
Flour	1 liter	4.23 cups
Sugar	1 milliliter	0.067 tablespoons
Salt	1 milliliter	0.203 teaspoons
Water	1 liter	2.1 pints
DISTANCE	1 centimeter	0.4 inches
	1 meter	3.3 feet
	1 meter	1.1 yards
	1 kilometer	0.6 mile
AREA	1 sq. centimeter	0.16 sq. inch
	1 sq. meter	1.2 sq. yards
	1 sq. kilometer	0.4 sq. mile
	1 hectare	2.5 acres
TEMPERATURE	0 degree Celsius	32 degrees Fahrenheit
	37 degrees Celsius	98.6 degrees Fahrenheit
	100 degrees Celsius	212 degrees Fahrenheit

CLOTHING	METRIC Size	U.S. Size
Women		
Dresses	38	10
	40	12
	42	14
	44	16
Stockings	2	9
	4	10
	6	11
Shoes	35	5
	36	6
	38	7
Men		
Shirts	35	14
	37	15
	40	16
Socks	25.5	10
	28	11
	29.25	11 ½
Shoes	41	8
	44	10
	46	12

Measuring cups will most likely show both ounces and grams or cups (and their fractions) and milliliters:

1 cup = 250 milliliters (ml)
1/4 cup = 62-1/2 ml
1 teaspoon = 5 ml
1 tablespoon = 15 ml
1 pint = 0.47 liter (l)
1 squart = 0.95 l
1 gallon = 3.8 l
1 liter = 2.1 pint
1 liter = 1.06 quart
1 liter = 0.26 gallon

BEVERAGES AND MISCELLANEOUS

RED EYE

Phyllis

(A very old and traditional recipe.)

1/2 c. granulated white sugar
a fifth of everclear (190 proof)
3 qt. water

Melt sugar slowly until brown, being careful not to burn it. Add other ingredients.

A newer variation is:

a fifth of everclear (190 proof)
1 qt. + 1 c. water
1 qt. Mountain Dew
1 qt. Hawaiian Punch

This was commonly served with Keg beer at weddings.

MAI TAIS

Julie Ulrich

6 1/2 c. unsweetened pineapple juice
4 c. dark rum
ice cubes
3/4 c. fresh lime juice
1/3 c. orange flavored liqueur
1/3 c. Amaretto liqueur
Club Soda or seltzer
fresh pineapple wedge, garnish

In large pitcher, combine pineapple juice, rum, lime juice and liqueurs; stir (can be made ahead). Cover and refrigerate up to 4 hours. Before serving, pour into tall ice-filled glasses. Add a splash of Club Soda or seltzer. Garnish with pineapple wedge.

Makes 24 glasses.

PUNCH

Loretta Heyd
Grand Forks, N.D.

1 pkg. cherry Kool-Aid
1 pkg. strawberry Kool-Aid
2 c. sugar
3 qt. cold water
1 (6 oz.) can frozen orange juice
1 (6 oz.) can frozen lemon juice

Add 1 1/2 quarts of ginger ale before serving this. It is nice to serve at weddings.

RASPBERRY PUNCH

Ardella Gross

1 (46 oz.) can pineapple juice
1 pkg. raspberry Kool-Aid
1 qt. water
1 qt. ginger ale
1 qt. raspberry sherbet
1 c. sugar

Mix all together and serve.

Julie Ulrich

BREAKFAST FRUIT COMPOTE

1 pkg. frozen strawberries, without juice
1 can fruit cocktail with juice
1 large can mandarin oranges, drained
1 can crushed pineapple with juice
2 - 3 sliced bananas
1 can Awake orange juice
2 c. ginger ale

Freeze. Serve slushy.
Makes about 4 quarts.

Esther Walz

RHUBARB SLUSH

12 c. rhubarb, cut up
9 c. water
2 c. sugar
1 small pkg. raspberry jello or sugar-free
1 (6 oz.) can lemonade
1 c. liqueur (optional)

Simmer rhubarb, water and sugar 1/2 hour after it comes to a full boil. Run through colander. Add jello, lemonade and liqueur (if desired).

Freeze: To serve, mix 2/3 cup slush, add 7-Up or Squirt. Keep in freezer.

Laurel Mehrer

RHUBARB AND LEMON PUNCH

1 small lemon
6 c. fresh or frozen rhubarb, chopped
4 c. water
2 c. unsweetened pineapple juice
1 (.67 oz.) env. low-calorie lemonade soft drink mix

Remove yellow portion of peel from lemon; cut peel into thin slices.

In a large saucepan, combine rhubarb, water and the lemon peel. Bring mixture to boiling, reduce heat and simmer 10 minutes, uncovered. Sieve rhubarb mixture, pressing to remove liquid. Discard pulp. Add pineapple juice and lemonade mix to the rhubarb liquid. Cover and chill or freeze to serve as a slush. May add lemon-lime soda or ginger ale before serving.

Edna Rothfusz

RUSSIAN TEA

1 (16 oz.) jar (2 c.) Tang
1 c. instant tea
3/4 c. sugar
1 pkg. presweetened lemonade mix
1 tsp. cinnamon
1 tsp. cloves

Mix and store in a covered container. Use 2 teaspoons to 1 cup of hot water.

COFFEE LIQU

This formula wi
feeling all over.

4 c. water
2 1/2 c. sugar
2 1/2 c. clear Karo syrup

Step 1: Boil water
Step 2: Remove fr
Step 3: Add coffe
strength depends entir
strong.)
Step 4: Remove
depends on personal t
Step 5: Split va
glass container.
Step 6: Pour all
20 days. This is the
Step 7: After 2
This recipe produce
For those who
short-cut recipe wi
Dissolve 11 cu
instant coffee. Co
gallon (1.75 liter)

QUICK QUENCH

2 c. water
1 c. milk

Mix all ingr

FROZEN FUZ

1 1/2 oz. Hiram
Peach Schn

Combine

SKIP AND

1 can frozen
1 (12 oz.) ca

Put in
Tastes

COFFEE LIQUEUR

Eugene Bender
College Station, Tx.

This formula will undoubtedly put a smile on your face and a warm feeling all over.

4 c. water
2 1/2 c. sugar
2 1/2 c. clear Karo syrup
1 level c. instant coffee (Kava instant) - dry measure
1 qt. vodka
1 vanilla bean

Step 1: Boil water, sugar and Karo for 5 minutes.

Step 2: Remove from heat and let stand for 10 minutes.

Step 3: Add coffee, return to heat and bring to a boil. Coffee strength depends entirely on personal taste and brand. (Maxim is very strong.)

Step 4: Remove from heat and cool. Add vodka. Vodka volume depends on personal taste.

Step 5: Split vanilla bean in half lengthwise and put in gallon glass container.

Step 6: Pour all ingredients into container. Cap and keep tight for 20 days. This is the toughest part.

Step 7: After 20 days, open, pour over ice and . . . sip, sip, sip. This recipe produces 1 gallon of Coffee Liqueur.

For those who don't want to wait the 20 days, the following short-cut recipe will produce a similar product:

Dissolve 11 cups water in 7 1/2 cups sugar; boil. Add 6 ounces instant coffee. Cool about 2 hours. Add 7 teaspoons vanilla and 1/2 gallon (1.75 liter) vodka. Drink it!

Lynn Rerick

QUICK QUENCHER

2 c. water
1 c. milk
1/2 c. sugar (optional)
1 (6 oz.) can frozen orange juice

Mix all ingredients in a blender and serve.

Hulda Giedt

FROZEN FUZZY NAVEL

1 1/2 oz. Hiram Walker Jubilee Peach Schnapps
3 oz. orange juice
3 oz. vanilla ice cream

Combine in a blender until smooth.

Hulda Giedt

SKIP AND GO NAKED

1 can frozen limeade
1 (12 oz.) can beer
1 can vodka (use limeade can as measure)

Put in blender with ice. Mix and serve.
Tastes like champagne.

HOMEMADE IRISH CREAM LIQUEUR

Allen Mehrer

1 c. whiskey
1 (14 oz.) can sweetened condensed milk
1 c. (1/2 pt.) whipping or light cream
4 eggs
2 Tbsp. chocolate syrup
2 tsp. instant coffee
1 tsp. vanilla
1/2 tsp. almond extract

Combine all ingredients in blender. Blend until smooth. Store tightly covered in refrigerator up to 1 month. Stir before serving. Return leftovers to refrigerator.

GRANOLA

Mrs. M. O. Urseth (Nee Margaret Pudwill)
Seattle, Wa.

Heat until thin in a 9 x 13 inch pan.

3/4 c. oil
3/4 - 1 c. honey
1 tsp. vanilla

Remove from heat and add the following:

1/4 c. powdered milk
1 c. wheat germ
6 - 7 c. oatmeal

Add as much as desired of the following:

nuts
raisins
sunflower seeds

Mix well after each addition. Place in a cold oven; turn heat to 350°. Bake about 1 hour, stirring every 15 minutes and at least once while cooling.

May be eaten as a snack or with milk for breakfast.
Delicious and nutritious!

SOFT CHEESE

Marie M. Maier

Make cottage cheese from 3 gallons of milk. Take cheese and add a mixture of:

1 1/2 tsp. soda
1/2 Tbsp. salt
1/2 c. butter

Let set 2 hours or overnight. Add 1 1/2 cups sour cream and coloring (a few drops). Place in double boiler and cook until melted. Pour into a buttered pan to set. Remove from pan. It is now ready to eat. You may add sesame seeds, chopped onion (dry) or anything you like before you boil it.

HOMEMADE SWEETENED CONDENSED MILK
(Like Eagle Brand Milk.)

Bernice Schock
San Diego, Ca.

1 c. instant milk
1/3 c. boiling water
3 Tbsp. melted margarine or butter
2/3 c. sugar
dash of salt

Put into a blender. Blend until thick and smooth.

THE IDEAL HOMEMAKERS "ALAMODE"

Loretta Heyd
Grand Forks, N.D.

1 c. patience

Mix well with a dash of humor.
Add:

1 Tbsp. kindness
1 Tbsp. respect for rights of others
1 Tbsp. ambition to seek more knowledge
1 Tbsp. community participation
1 Tbsp. personal neatness
1 Tbsp. efficient home management
1 Tbsp. an interesting hobby

Blend with a steadfast faith in God and a child's laughter. This mixture becomes more valuable when it is used daily and mellowed with experience. Do not refrigerate.

Vera Glur

PLAY DOUGH

1 c. flour
1/2 c. salt
2 tsp. cream of tartar
1 Tbsp. cooking oil
1 c. cold water
food color of your choice

Mix together and cook about 3 minutes, stirring constantly. Store in a plastic bag or airtight container.

Write your extra recipes here:

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